

TORRE DE GOLBÁN CR 2018

ORIGIN: The intention of this wine is to express the virtues of the Tinto Fino variety, which are elegance, finesse and a long ageing period. The Tinto Fino is a classic clone of the Tempranillo variety grown in Ribera del Duero. This is a great red wine aged following the times of a Ribera del Duero. It is a mature and delicious wine.

TOTAL PRODUCTION: 100,000 bottles, 0.75 l

VINTAGE: 2018

CHARACTERISTICS OF THE VINTAGE: 2018 is one of the great vintages of Ribera del Duero in recent years. Quantity and quality in equal parts. An autumn and a winter with abundant rains filled the soil with water reserves. Optimum conditions provoked a great budding, predicting, as finally happened, a great harvest characterized by great maturity and balance.

WINEMAKING

VARIETY: 100% Tempranillo

AGEING: 12 months in French oak barrels (30% of new barrel)

WINEMAKING: Fermentation is carried out in stainless-steel vats at a controlled temperature between 26-28 °C to preserve the fruit's potential. The malolactic fermentation takes place in the vat and it is aged in barrels for 12 months.

VINEYARDS:

AVERAGE AGE: 60 – 80 years.

SOIL: Sandy loam on the surface with calcareous clays at different depths and pebbles.

CLIMATE: Continental with a Mediterranean influence and with very long and cold winters and short and hot summers.

TASTING NOTE:

This is a great wine from Ribera del Duero, complete and ripe. Intense, elegant and lively. Red and black cherry in colour, with a fresh nose reminiscent of stone fruit. As it develops, balsamic tones with hints of liquorice appear. In mouth it is impressive and balanced, with a long and tasty step of mouth, appearing again the fruit already more mature. The wood brings seriousness and complexity. For the good harmony of its components, makes us foresee a perfect maturation in the coming years.

PAIRING:

White meats; lamb roasts or kid, in particular; sweetbread and mushrooms; rice dishes, especially those with meat, such as paellas with rabbit and morcilla made with rice; and any dish seasoned with black truffle.

TECHNICAL INFORMATION:

ALCOHOL CONTENT: 14,5% Vol.

TOTAL ACIDITY: 4.47 g/L (tartaric)

RESIDUAL SUGAR: 1.6 g/L

RATINGS:

JOSH RAYNOLDS · Torre de Golbán Crianza 2012

90ptos.

WINE SPECTATOR · Torre de Golbán Crianza 2012

91ptos.

GUÍA PEÑÍN 2016 · Torre de Golbán Crianza 2012

90ptos.

ATALAYAS DE GOLBÁN IS BORN IN 2004 in the village of Atauta, at 7 km away from San Esteban de Gormaz, next to Dominio de Atauta. The grapes used to make this wine are grown not only in the Valley of Atauta but also in the region of San Esteban de Gormaz, and these wines have a strong Ribera del Duero influence.



PRESENTATION: 75 cl.

BODEGA Atalayas de Golbán

D.O. Ribera del Duero

VINTAGE 2018

VARIETY 100% Tempranillo

AGEING Barrel-aged for 12 months