

TERRA INCÓGNITA

Vilano



COUNTRY	Spain
APPELLATION	Ribera del Duero DO
GRAPE VARIETY	Tempranillo
AGE OF VINES	Centenary vines
FARMING	Hand harvested. Sustainable. Yield per hectare is 3,500kg/ha (legal max. DO Ribera 7,000kg/ha)
SOIL	Sandy-clay soils, and limestone
ALTITUDE	800 meters
VINIFICATION	Fermentation in small stainless steel tanks and malolactic fermentation in new French oak barrels
AGING	22 months in French oak barrels, 12 months in bottle
ALCOHOL %	14.5 %
PAIRING	Grilled lamb chops, suckling pig, Manchego cheese

TASTING NOTES

Ripe red cherry color with garnet-colored rim, dense and opaque. Intense on the nose, exhibits a nice bouquet of candied black fruits and spices like star anise, clove and vanilla blended with slightly toasted nuances from its aging in oak barrels. Lovely in the mouth, meaty and yummy with velvety and sweet tannins, long finish.

RATINGS

- 93 Wine Enthusiast; vntg 2018
- 94 Wine & Spirits; vntg 2016
- 92 James Suckling; vntg 2015
- 92 Wine Enthusiast; vntg 2014
- 91 Decanter; vntg 2014
- 92 Vinous; vntg 2010
- 92 Wine Advocate; vntg 2004



LOGISTICS

6 pack	VMF Pallet 96 C/6			
9.37 x6.38x 13.19 In. 10 Kg	L: 47.25In	W: 39.37In	H: 56In	Wt: 990 Kg