

Vega Clara

MARIO



2008

TEMPRANILLO - CABERNET SAUVIGNON
RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN



NAME: Mario 2008

VARIETALS: Tempranillo 75%, Cabernet Sauvignon 25%

REGION: Ribera del Duero

VINIFICATION:

During fermentation period, the liquid was pumped over daily to extract the best of the grapes. The maceration period lasted for 20 days. Malolactic fermentation took place in new barrels.

AGEING:

13 months in new barrels. The oak varieties in each barrel are 33% French oak, 33% American oak, and 33% Hungarian oak. This variety gives the wine a distinct character.

TASTING NOTES:

Vibrant ruby red color with garnet borders indicating its time in the barrel. Mario possesses a deep, rich aroma that is perfectly balanced. It has a clean nose with outstanding fragrances of ripe forest berries and notes of sweet peppers. From the barrel, the wine has achieved very fine toasted and smoky characteristics with a hint of vanilla on both the nose and the palate.

Awards: 94pts Peñín Guide

