



# Magna Vides

TINTO

**Wine from century-old vineyards in specially selected sites in La Aguilera, one of the most sought-after terroirs in Ribera del Duero**

## Tasting note

**“This remarkable expression of the hot, dry vintage exudes poise and freshness with its nose of pencilshavings, wild flowers and bramble fruit. The fine, velvety calate is built around a core of cherry sorbet, blackberry yoghurt and black olive tapenade e tapenade, with oregano and thyme in the background and a lively, spicy lining of black pepper, nutmeg and cardamom. Robust but gracefully tannic structure.” Inés Salpico, Decanter Magazine.**

- ★ 96 Points Decanter Magazine. Ribera del Duero of the year (2022)
- ★ 94 Points Tim Atkin MW (2022)
- ★ 94 Points Tim Atkin MW (2020)
- ★ 95 Points Tim Atkin MW (2019)



**OUR FLAGSHIP**

Vintage	2023
Variety/ies used (with %)	75% Tempranillo, 15% Monastrell, 5% Albillo Mayor
Ageing	12 months in 500-liter French oak barrel and 1800 litres concrete egg.
% New barrel and % Used barrel	50% used barrels
Name and location of vineyard/plots	Various plots in La Aguilera
Vineyard age	Tempranillo: 80-100 years; Other varieties: 80-100 years
Vineyard altitude	850 meters
Soil type	Clay
Vine type	Bush vines in dry farming
Approximate harvest date	September 9
Producer or winemaker name	Winemaker: Andrea Sanz Viticulturist: Pablo Arranz
First vintage of this wine	2011
Wine production details	Fermented in an open 1,000 Kg tank. Manual punch-downs.