



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 palate is built around a core of cherry sorbet, blackberry yoghurt and black olive tapenade and tapenade, with oregano and thyme in the background and a lively, spicy lining of black pepper, nutmeg and cardamom. Robust but graceful tannic structure." Inés Salpico, Decanter Magazine.

OUR FLAGSHIP

- ★ 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)

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.