

Barrica 2022

BODEGAS BALBÁS





TECHNICAL *Details*

14,2 % | 5,0 gr/L | PH 3,54

COUNTRY	Spain
D.O	Ribera del Duero
CC.AA	Castilla - León
REGION	La Horra (Burgos)
CURRENT	All vineyards owned
VINYEAR	2022
AGING	5 months in American oak barrels
GRAPE	100% Tinto Fino or Tempranillo
SOIL	Clayey - stony
ALTITUDE	830 - 880 meters
HARVEST	Early and quiet winemaking thanks to a very healthy grape with good ripening. Manual with field selection
WINE	Fresh and light. Elegant and friendly to enjoy at any time of the day

B Barrica 2022 BODEGAS BALBÁS

Barrica by Bodegas Balbas is a wine made in the style of the Ribera del Duero that comes from vineyards in which the terroir is respected and the harvest is done manually in plots of La Horra.

A wine that when you drink it you understand its personality and in which you can appreciate its origin, the passion, the dedication and the demand that is put to get the best of the land.

TASTING *Notes*

COLOR	Purple, clean and bright, with some violet hues.
NOSE	Intense presence of fresh black fruit, such as blackberry or blueberry, as well as hints of red fruit, such as raspberry. Light vanilla notes from its time in oak.
TASTE	Elegant, unctuous, fruity, fresh and with a friendly tannin.

THE *Vineyards* & THE *Winemaking*

Our vineyards are located in the most select area of La Ribera and are integrated into the natural ecosystem. They are low-intervention, goblet-trained and trellised vines over 30 years old that grow in very poor, sandy and stony soils.

The 2022 harvest was a little longer than normal, and was carried out by hand, with healthy grapes in perfect ripeness.

Maximum care of the grapes and an aging of 5 months in American oak barrels and subsequent aging in bottle. Natural fermentation with indigenous yeast to preserve the character of the soil.

THE *Pairing*

Ideal for sausages, smoked meats and grilled vegetables.

