

Portia Triennia 2015

D.O. Ribera del Duero

Vintage 2015: Excellent

A less rainy spring than usual marked the beginning of this vintage. After a summer of high temperatures and low rainfall, crop 2.015 is characterized by a shorter production than other years. Furthermore, the absence of rain during the harvest led to a staggered harvest which allowed the grapes to be harvested in the best conditions. This vintage offers wines of balanced acidity, very aromatic and with a good alcohol content. This vintage has been classified as Excellent.

Vineyards: Pago Carronda.

Grape Variety: 100% Tempranillo.

Yield: 4.000 kg/Ha.

Altitude: 900-950 m.

➤ Vinification:

Grapes selection and fermentation temperature 28°C. Malolactic fermentation in French oak barrels for 13 months. Grape selection and controlled fermentation at 28 °c. Malolactic fermentation in French oak barrels. Aging of 200% with new French oak barrels on two occasions, the first for 12 months and the second for 25 days.

➤ Tasting Note

Appearance: Clean, brilliant, very deep, intense cherry colour with garnet evolution.

Nose: Very intense, complex. Warm, sweet, pastry sensations. Balsamic. Memories of very ripe fruit, prunes. Notes of cocoa, liquor bonbon. Sweet spices (cinnamon, clove).

Tasting: Very expressive tannin. Powerful. Fleshy. Structured, homogeneous step. Sweet sensations, very ripe fruit. Very long.

Finish: Very long, the notes of ripe fruit and sweet wood persist.

➤ Suggested Food Pairing:

It's easy to pair with any kind of meat. Grilled mushrooms. Some very tasty or fatty fish, such as tuna or cod. Emmental or gruyere cheeses. Ideal with desserts with dark chocolate and touches of salt and olive oil.

Service Temperature: 15-17° Celsius / 59-63° Fahrenheit.

Datos Analíticos	
Grado Alcohólico: 14,92 (%)	Acidez Total: 5.41g/l ac. tart.
Acidez Volátil: 0,72 g/l ac. acet.	Azúcares Residuales: 12.00 g/l.

➤ Premios y medallas:

2.018: Bronze Medal, 86 Points, Decanter Asia wine Awards 2.018; Silver Medal, Summer Edition Mundus Vini 2.018; Gold Medal, 22° Berliner Wein Trophy Summer Edition 2.018; 93 Points, James Suckling Tasting 2.018; 90 Points, Guía Peñin 2.019, Spain; 89 Points, James Suckling Tasting 2.018; 92 Points, Guía Peñin 2.018, Spain; 2.017: 92 Points, Wine Enthusiast Magazine 2017, USA; Gold Medal, Concours Mondial de Bruxelles 2.017, Belgium; Gold Bacchus, Bacchus 2017, Spain; Bronze Medal, 86 Points, Decanter Asia Wine Awards 2.017

