



FLAMENCO → SPAIN — GOURMET CORNER

○ Acón - Ribera del Duero



13.00 €
16.46 USD

The Acón wine Raising 2003 has been awarded with Gold medal in the World-wide competition of Brussels. In the heart of the Duero, are located the Warehouse and Vineyards Abbey of Acón, where wines of great quality are elaborated.

Shore of the Duero, land of wines.

The wines Abbey of Acón, are elaborated with the most modern techniques and with a deep respect of the uses made until the bottling. For that reason, they are wines of special sensitivity.

Harvest

Considered like very good by the Regulating Council of the Denomination of Origin Shore of the Duero.

Varieties of Fine

Red grape 100% (Tempranillo).

Selected manual Vendimia.



Own vineyards

Elaboration and Raising

The manual harvesting of the grapes, once they are gathered pass to stainless steel tanks where the alcoholic fermentation take placed in a temperature controlled between 28°C and maceration during 21 days. It is come to a polished raising in barrel during 14 months in barrel of French oak (40%), Central European (30%), American (30%).

Data harvest

The harvest of 2003, after a very rainy winter and a summer with high temperatures, the harvest was very good in rich maturation and in sugars, being described like very good. Well balanced in color, grade and acidity.

Characteristics

Type of wine: Red

Classification: Crianza

Raising Harvests: 2003

Qualification of the year: Excellent Degree alcoholico:13.5%

Varieties of used grape: Fine Red 100% (Tempranillo).

Type of botella/capacidad: Bordelesa, 75 CL (bottle).

The tasting references of the wine

Color: Red cherry, with slight tones iodados showing refined aspect.

Smell: Powerful and intense, notes of vanilla, cherry and leather with mature red fruits.

Taste: The taste is powerful and structured with very mature tannin presence, it appears stewed fruit

End: Flavorful, surrounding and persistent.

The Oenologist'S Advice

After traveling the wine needs to rest like minimim 48th hours before arriving at the table. After traveling, the wine needs to rest like minimum 48 hours, before arriving at the table. To conserve the wine bottles in a fresh place between 14°C and 18°C, fallen down and without abrupt changes of temperature.

Taste the wines to a temperature between 16° and 18°C, praising/pouring off them if necessary.