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**Alma de Vino Old Vine Tempranillo 2014
D.O. Ribera del Duero**



Varietal: Tempranillo 100% (organically farmed)
Aging: 24 months French oak (25% new)

Place: Located in the northeast corner of Ribera del Duero, 120 miles north of Madrid, small parcels of century-year old vines at 3,000 feet are tucked away in Soria and Burgos provinces; the climate is extreme with harsh winters and scorching summers but thanks to the altitude temperatures during the summer drop at night, allowing the grapes to ripen slowly resulting in soft tannins, good acidity and bright fruit.

People: César Muñoz “rescued” these century-old abandoned vines and April Cullom collaborates with him to achieve the expression of the “soul” of these Tempranillo vines in Ribera del Duero.

Viticulture: hand-harvested, sustainable farming; 100+-year old bush-vines, small parcels in *Baños de Valdearados (Burgos)* at 900 meters, produces intense fruit with good structure while the parcels in *Bocigas de Perales (Soria)* at 998 meters, result in grapes with floral notes and hints of minerality thanks to the 1.5 meters of gravel in the soil supported by clay below which helps to maintain moisture in the summer.

Winemaking: wine is produced at Bodega Montebaco in Valbuena de Duero. April Cullom and César Muñoz crafted a blend of the two parcels of Tempranillo; maceration takes place in 8,000 liter oak vats with manual pump-overs; malo-lactic fermentation follows in French and American oak barrels, and later spends 24 months aging in French oak barrels (25% new) with a presence of lees to conserve the personality of the wine; no stabilization or fining resulting in a possibility of presence of sediment.

Artwork was curated by April Cullom and created by her uncle Sergio Gonzalez Tornero, whose family originated in Nájera (Logroño, Spain). His “alma” met the “alma” of aunt Adrienne Cullom in Paris and the rest is history. This painting reflects the wine’s bold yet elegant expression of old vine Tempranillo grapes from Ribera del Duero.

Analytical Data:

Alc. – 14.5%

Acidity – 5.02 g/l

pH – 3.65

R.S - 2.3 g/l

So₂ – 48 mg/L (*less than half amount allowed for organic wines*)



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