

BODEGA ATALAYAS DE GOLBÁN

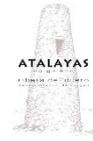
D.O. Ribera del Duero

Address: Ctra. Morcuera s/n

Website: www.avanteselectagrupo.com

Year of foundation: 2004

Average annual production: 300,000



Sub-areas: Located at 7 km from San Esteban de Gormaz, (Soria), Atalayas de Golbán was conceived with the aim of making wines following the style of Ribera del Duero wines while adding the character and personality of the privileged area it resides very close to: the exceptional Valley of Atauta

Vineyards (extension, age, etc.): Atalayas de Golbán covers an extension of 40 hectares of winery-controlled vineyards

Location: In Soria, in the areas closest to the Valley of Atauta, and in the villages San Esteban de Gormaz, Miño, Ines, Soto and Langa

Orography: Mixed

Altitude: Between 950-980 m

Climate: Extreme continental climate with a Mediterranean influence

Average rainfall: 430 mm/year

Soils: Mixed, sands and calcareous clays, cobbles

Age of the vineyard: Between 60 and 80 years of age

Pruning system: Gobelet

Plantation pattern: 2 m x 2 m

Plantation density: 2,500 plants/ha

Average yield: 4,000 - 4,500 kg/ha

Variety: Tinto Fino

Fermentation tanks and vats (stainless-steel, wood, cement, etc.): Fermentation is carried out in stainless-steel vats at a controlled temperature

Ageing: 700 French oak barrels, 225 litres. Used for periods between 0 and 6 years, 25% of the stock is renewed every year

Wines: Viridiana, Torre de Golbán Crianza, Torre de Golbán Reserva

TORRE DE GOLBÁN Rs 2012

ORIGIN: The intention of this wine is to show the virtues of the Tinto Fino variety, which are elegance, finesse and a long ageing period. The Tinto Fino is a classic clone of the Tempranillo variety grown in Ribera del Duero

TOTAL PRODUCTION: 10.047 bottles, 0.75 l

VINTAGE: 2012

CHARACTERISTICS OF THE VINTAGE Classified as Very Good by the Regulatory Council of Ribera del Duero. The 2012 vintage in Spain was very hot in general, especially in the region of Ribera del Duero. The freshness and elegance of this wine was preserved thanks to the low temperatures experienced in September, which was favoured by the great location of our bodega, at an altitude of 1000 m. The 2012 vintage was drier than usual, registering one-third of a normal yearly rainfall. The summer was hot with high temperatures that slowed down the grape's maturation due to the hydric stress caused by the low rainfall. Fortunately, the temperatures changed in the month of September, allowing for a good final phase of maturation. The greatest challenge, as usual, was finding a balance between the maturity of the skin and the pips without sacrificing acidity.

WINEMAKING

VARIETY: 100% Tempranillo

AGEING: 18 months in a 30% of new barrels (100% French oak barrels)

WINEMAKING: Fermentation is carried out in stainless-steel vats at a controlled temperature between 26-28 °C to preserve the fruit's potential. The malolactic fermentation takes place in the vat and it is aged in barrels for 18 months.

VINEYARDS:

AVERAGE AGE: 60 – 80 years.

SOIL: Sandy loam on the surface with calcareous clays at different depths and pebbles.

CLIMATE: Continental with a Mediterranean influence and with very long and cold winters and short and hot summers.

TASTING NOTE:

Fantastic Ribera del Duero Reserva wine. Deep black cherry colour. This wine has deep and complex aromas combined with notes of ripe black fruit and coffee. It is round, balsamic and long on the palate and has a silky texture.

PAIRING:

White meats; lamb roasts or kid, in particular; sweetbread and mushrooms; rice dishes, especially those with meat, such as paellas with rabbit and morcilla made with rice; and any dish seasoned with black truffle.

TECHNICAL INFORMATION:

ALCOHOL CONTENT: 14,5% Vol.

TOTAL ACIDITY: 4.58g/L (tartaric)

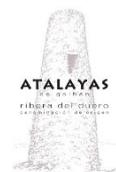
RESIDUAL SUGAR: 1.5 g/L

RATINGS:

STEPHEN TANZER· Torre de Golbán Reserva 2009 91 pts

PEÑÍN GUIDE 2015· Torre de Golbán Reserva 2009 91 pts

ATALAYAS DE GOLBÁN IS BORN IN 2004 in the village of Atauta, at 7 km away from San Esteban de Gormaz, next to Dominio de Atauta. The grapes used to make this wine are grown not only in the Valley of Atauta but also in the region of San Esteban de Gormaz, and these wines have a strong Ribera del Duero influence.



PRESENTATION: 75 cl.

BODEGA Atalayas de Golbán

D.O. Ribera del Duero

VINTAGE 2012

VARIETY 100% Tempranillo

AGEING Barrel-aged for 18 months