

BODEGA ATALAYAS DE GOLBÁN

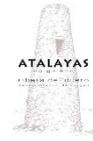
D.O. Ribera del Duero

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

VIRIDIANA 2014

ORIGIN: Vidriana is a young wine with a short ageing that is produced to complement the classic range of Crianza and Reserva wines. The selection of vineyards is carried out mainly searching for a fruity intensity and balance on the palate.

TOTAL PRODUCTION: 100,000 bottles

VINTAGE: 2014

CHARACTERISTICS OF THE VINTAGE: This year was marked by very evenly spread out rains throughout the vegetative cycle of the vines. The winter was mild with moderate high and low temperatures. This has led to the grapes having very intense red fruit aromas along with a vibrant freshness. This has been an excellent harvest in terms of both yields and quality.

WINEMAKING

VARIETY: 100% Tempranillo

AGEING: 3 months in 100% new 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 then it is aged for 3 months in new barrels for 3 months, which as a result strengthens all the qualities of the wine.

VINEYARDS:

AVERAGE AGE: between 20 and 30 years.

SOIL: Sands and clays mixed with calcareous sands

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

TASTING NOTE:

Deep red cherry colour with violet iridescence. Bouquet recalling forest fruits interwoven with spicy notes. On the palate, it is a light and fresh wine with a wide range of tastes of red fruits and a smooth mid-palate. It is a young, lively and easy-drinking wine.

PAIRING:

Ideal for tapas as well as pairing well with white and red meats, roasts, stews, mushrooms, classical rice dishes or risotto, semi-cured and cured cheese, cold meat and morcilla.

TECHNICAL INFORMATION:

ALCOHOL CONTENT: 13.5% Vol.

TOTAL ACIDITY: 4.46 g/L (tartaric)

RESIDUAL SUGAR: 1.30 g/L

RATINGS:

STEPHEN TANZER · Viridiana 2013

90 pts

GUÍAPEÑÍN 2015 · Viridiana 2013

90 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. Tempranillo

VINTAGE 2014

VARIETY 100% Tempranillo

AGEING Barrel-aged for 3 months