



ABADENGO SELECCIÓN ESPECIAL: BRUÑAL AND JUAN GARCÍA

ORIGIN AND VINEYARD

Our winery has the honour of having two of the most special and unique grape varieties around the world: Bruñal and Juan García, both of them can only be found in the “Natural Park Arribes del Douro”. Their speciality makes us produce only wines 100% made of one variety in order to let our customers appreciate completely the flavour of each grape. But one day, our enologist asked himself “What would happen if we mix our best grapes?”. The answer is a treasure. It takes the best part of each grape and composes a perfect wine (15% Bruñal and 85% Juan García). The first comment deserves being quoted: “*This is not wine, is a pleasure for your senses*”.

Juan García grapes grow in vines aged from 60 to 70 years and Bruñal grapes grow in vines aged over 60 years. All of them have been harvested and selected by hand.

LOCATION AND SOIL TYPE

The vineyards are located, 750 metres over the sea level, in the “Natural Park Arribes del Douro”, in northwest Spain, where the river Douro forms a natural border with Portugal. This place has a riverbank microclimate. Shallow soil. Composition stresses in slate and granite.

VINIFICATION

Fermentation takes place in a conical frustum 1500-litre shaped tank made of wood, always at 28°C controlled temperature and using only natural yeast. The malolactic fermentation takes place for 5 days. The wine matures in French and Romanian oak barrels for 24 months and then sleeps at least another 36 months in bottle before being sold.

TASTING NOTES

Cherry middle layer color. Powerful nose with aromas of maturing, blending perfectly balanced red fruit compote with aging tones (spices like cloves and nutmeg), appearing the nuances of the variety Bruñal and cocoa. It explodes in the nose giving intense large exquisite aromas. The palate step is light, smooth, without edges, blending flavors of stewed red fruit, balsamic plum, clove, cinnamon and cocoa. The aftertaste is long, elegant and pleasant, feeling the great balance in all phases of tasting, leaving achieved fullness of a friendly wine that represents a pleasure for the senses.

ALC. VOL. 14%

AWARDS

Silver medal in Concours Mondial Bruxelles 2014 and Gold medal in the category of red wines in the International Wine Guide 2014.

FOOD COMPLIMENTS

This wine can be served with red meat, cooked poultry (duck and chicken), beef, veal, stewed meat with condiments (curry, pepper and spices) and cured aged cheeses. It is also a magnificent complement as a dessert wine (both sweet and savory flavors).

SERVING 16-18 degrees.

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