



“Dedication, soul, passion;
the spirit of a family embodied in wine”

Colección 880 Vendimia Seleccionada 2012

The value of balance.

The 880 Collection is a prominent member of a new family of Ribera del Duero wines. Its name was inspired by the altitude of the vineyards where they were born, where man's efforts converge with the earth's demands, to give back to its village and its people the pride of enjoying a great wine.

“Vendimia Seleccionada” (Selected Harvest) boasts an independent, dynamic style and has the ability to discover and bring together the qualities of the different plots, obtaining the best balance between expressiveness and delicacy.

2102 Vintage.

Following the winter of 2011, with a good growth period of the canopies, along with very low temperatures, typical of the place and the time of the year, the good rainfalls over those three months were played an important role. Spring brought intense rainfalls and by May, daytime temperatures were unusually high and night temperatures quite low, without raising concern.

The summer months turned out to be particularly dry, with good variation between day and night temperatures, resulting in greater quality. Some heavy storms appeared in July, bringing along the odd hail cloud, which affected some areas in Ribera del Duero, but not our vines.

In general, the harvest stood out for its high quality, good health and purity, free of all incidents related to diseases. Harvesting started on 1 October, picking was manual and the grapes were packed into 15 kg crates, with an average yield of 3,200 kg/ha.

After harvesting, the grapes went into cold storage until vinification time. Then came the alcoholic and malolactic fermentation in tanks at controlled temperatures. After the malolactic process had been concluded, the wine was kept in American and French oak until bottling.

It is a wine with a medium-high robe and a lively, brilliant appearance. It is elegant in the nose, with ripe red and black fruits predominating over a backdrop of liquorice and spices. It is very well balanced and silky on the palate with a fine, lingering aftertaste.



Datos de interés.

Varieties:	100% Tinto Fino.
Alcohol strength:	14,5% Vol.
Ageing in the cask:	8 months.
Drinking temperature:	16 °C.
When to drink:	Until the end of 2018.
Production:	9,579 bottles of 750 cc