



MILSETENTAYSEIS

TINTO

2019

Milsetentayseis is Fuentenebro. A Ribera del Duero that grows at over 1,000 metres above sea level on a backdrop of unique soils made up of quartz, feldspar and mica. The second vintage of Milsetentayseis Tinto shows the winery's commitment to expressing the purity of its origin. Produced from 95% Tinto Fino and 5% Albillo, this wine has a distinctly marked character where freshness, elegance and subtlety prevail.

Milsetentayseis Tinto is the interpretation of an extraordinary landscape in Ribera del Duero. Old vines, altitude, extreme climate, rugged terrain, ancestral varieties and the minerality of soils give a unique complexity to this environment.

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Avintage with an early cycle

The 2019 vintage started with a cool, dry winter. The vineyard retained significant water reserves thanks to the abundant rainfall in 2018, which allowed the vines to develop evenly throughout the vine cycle. Budbreak was somewhat early due to the mild winter and low rainfall, which allowed for a perfectly healthy vineyard. The dry and hot summer was a test for the vines, which withstood the conditions thanks to the remaining water reserves. The early harvest went smoothly, beginning on September 18th and ending on October 4th.

High altitude vineyard and varietal richness

Fuentenebro is known for being a niche area within the Ribera del Duero. The extreme climate and high altitude, at over 1,000 metres, are characteristic and decisive. Its mining past reveals reddish-clay soils in which mica, feldspar and quartz play a leading role, lending a unique mineral character to its surroundings. The small plots of old vines have transcended the years to reveal a past of extraordinary varietal richness that we seek to restore and provide visibility. This recovery and identification project has managed to produce twenty-six varieties in just the first selection from six plots.

A meticulous preparation

Milsetentayseis Tinto 2019 is made from an exhaustive selection of each plot. All the grapes are harvested by hand in twelve-kilogram boxes. Before the grapes are harvested, bunches are carefully selected in the vineyard and upon arrival in the winery, a double selection is carried out: first by the bunch then by the berry. At Milsetentayseis we place great importance on the origin and plot of land from which all the raw materials come. Each type of soil gives us certain peculiarities and these grapes are vinified in a way to maximize these individual characteristics. For this purpose, the winery has different formats for vinification: ranging from six hundred litre micro-vinifiers to small wooden vats as well as concrete and stainless steel tanks, icosahedrons (diamond) and even clay amphorae. Milsetentayseis Tinto spent eighteen months ageing in French oak barrels and foudres followed by twelve months in the bottle before being released to the market.

