



MARÍA

ALONSO DEL YERRO

2019

TECHNICAL INFORMATION

Variety: 100% Tempranillo (Red wine)

D.O. Ribera del Duero

Alcohol Strength : 14°

Production : 5,500 bottles 75 cl.

100 Magnum 150 cl.

Bottling date: July 2021

www.alonsodelyerro.es



Vineyard:

A mixture of chalky clay from El Circo which gives density and roundness to the María, and a plot of chalky gravel coming from Violeta' plot, which will provide its elegance and floral part, at 840m high and under a continental climate.

2019 Vintage:

A mild and rainy Autumn followed by a cold and extremely dry winter (24mm from January to March) make the vine sprout at the end of April. Flowering at the beginning of June with a regular and dry weather allow us to predict a hot vintage with low yields. A heat wave at the end of flowering reduces the curdling rate further reducing these yields. Some summer storms at the end of veraison allow plants to concentrate on ripening their grapes to give us a high-quality harvest.

Vinification:

El Circo was harvested on September 26th and Violeta on October 2nd. Grapes from these two plots are separately vinified in 60 Hl. wooden tanks. 15 months in French oak (20% new). Minimal intervention with the greatest precision to obtain the purest expression of our two most unique plots.

