

ALIÓN

2019

DESCRIPTION

Alión comes from carefully selected terroirs located in the very best areas of the Ribera del Duero DO region. The soils complement each other, and allied with the same winemaking process used in Vega Sicilia, they have produced wines with a firm structure.

2019 was a drier vintage than normal, which was also noted during the grape tasting. Potent, concentrated skins, yet with a very firm structure. Work essentially started with extraction to develop a vintage for which we reduced total vatting for fermentation to around 11 days. The odd batch was refined before being barrelled and reducing the impact of the wood and the toast is important for this type of vintage. Adding concrete helped us to work on the verticality and freshness of the wines.

2019 was a potent, concentrated, juicy vintage, yet with a sensual and unctuous side too.

GENERAL INFORMATION

Alcohol by volume - **15 %**

Variety - **Tinto Fino**

Average vineyard age - **39 years**

Vineyard surface area - **70 ha (Padilla de Duero, Valbuena de Duero, and Pesquera de Duero)**

Planting density - **2,222 plants/ha**

Altitude - **750 m**

Yield - **3,500 kg/ha - 24.5 Hl/ha**

Harvest - **Hand-picked in 12 kg crates from 26 September to 10 October**

2019 VINEYARD CYCLE

The previous cycle ended with warmer temperatures than normal and the weather conditions enabled good lignification. Normal spring temperatures with precipitation enabled budbreak to occur as normal during the second fortnight of April, with no frosts recorded. Total precipitation for the entire wine-growing season was below average.

STORAGE AND RECOMMENDED DRINKING WINDOW

This wine is suitable for drinking now, but it can be aged for up to 20 years if stored in the ideal conditions of: 12-14 °C / 54-57 °F and 60 % relative humidity.

The recommended drinking temperature is 18 °C/ 64 °F.

PRODUCTION

256,526 Bordeaux, 7,005 Magnum, 608 Double Magnum, 80 Imperial, and 5 Salmanazar bottles.

BOTTLED DATE

May 2021



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