

## Vera Vides Tinto, Magna Vides

Ribera del Duero, Spain



<b>Product code</b>	MVo4ZZRC
<b>Grapes</b>	Tempranillo, Bobal, Garnacha
<b>Country</b>	Spain
<b>ABV%</b>	14
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	
<b>Vintage</b>	2023



Organic



Biodynamic



Bio-Organic Conversion



Vegan



Vegetarian

  
MAGNA VIDES  
VIÑAS Y VINOS

## Producer

Magna Vides was born on the basis of its meaning, to do what you love with the ones you love. Returning to their roots, Pablo and Andrea have built on family holdings, expanding, collecting special plots and in 2005 Magna Vides was started. This project built on strong foundations of old vines and a respect for the balance of the vineyard yields wines, which are, in the words of Andrea 'expressions of nature'. Using planting material from their own old vines, the focus is on preserving what was there before. The wines are blended from the field selections, picked earlier than neighbours, giving a lift mid palate and more precise fruit definition. They give an expression not just of the varieties but also site. 'We think they are complex and delightful, a triumph of the new generation building on work of the last.

## Tasting Notes

Made with grapes from vines that are more than 50 years old, this wine is complex and deep. The nose boasts slightly floral aromas, complemented by notes of black fruits and pumpkin spice. Rich and robust on the palate, this is a wine tailor made to be enjoyed with a steak or a rack of ribs.

## Viticulture

Vera Vides in a look at the future of Ribera del Duero applying the teachings of the past. For us, the vineyard defines the wine you are going to obtain, that's why, in the new plantations we have made, we have reproduced the ancestral model of planting, cloning the old and autochthonous plant material so that it prevails over time, mixing other varieties such as Bobal, Garnacha and Albillo with Tempranillo. All our vineyards are worked in an ecological and biodynamic way.

## Winemaking

Rather early harvest to maintain the freshness of the fruit. We co-fermented the tempranillo, which predominates in the mixture, with something Bobal, Garnacha and Albillo to achieve a greater aromatic richness. We use native yeasts and make a gentle maceration at medium temperature. We matured for a few months in used barrels. We sulfit and filter very gently before bottling.

## Awards

