

FIELD BLEND BONALES | 2022

The personality of the old vineyard of Tierra del Vino

Technical data



D.O.: Tierra del Vino de Zamora

Varieties: 65% Tempranillo; 30% white varieties as Doña Blanca, Palomino or Godello; 5% Garnacha and Garnacha Tintorera

Production: 15.000 bottles 0,75l

Alcohol: 14,5% vol.

Acidity: 5,6 g/L (tartaric acid)

Residual sugar: 1,0 g/L

pH: 3,80

Winemaking

Wine ageing: 6 months in French oak used barrels,



Process: In the old traditional vineyard of Tierra del Vino in Zamora the Tempranillo variety appears, accompanied by a good amount of red and white varieties. In this elaboration we want to reflect the unique personality of our land and its old vineyard. For this, we manually harvest all the grape varieties all together, then we carry out a cofermentation plot by plot in small presses. Afterwards, its ageing in barrels seeks to polish and maintain the uniqueness of our land in its evolution.

Tasting notes



Wine that expresses itself in a very lively and fresh way on the nose, with fruity, balsamic and floral aromas. Very complex because of its varietal diversity. In mouth it is voluminous and fun at the same time, with a very faithful reflection of its aromatic expression.

Vineyards



Soils: Clay and sand

Alt. over sea level: 800 meters

Average age: 80-100 years old vines

Climate: Continental, with very cold winters and hot summers

