

Costalara 2018

This magnificent wine made exclusively from the Tinto Fino variety originates from the Pagos de Anguix estate, located at more than 800 metres in the very heart of Ribera del Duero. Crafted with patience and expertise, this elegant varietal expresses the true richness of its exceptional terroir.

The wine has a bright red hue with violet nuances, great intensity of color, and persistent legs.

Initially the nose reveals elegant oak-imparted notes of vanilla and coconut, white pepper, and oregano. As the wine opens up, the complexity of its aroma increases, offering notes of liquorice root and high-intensity red fruit.

On the palate, the initial impression is unctuous yet fresh. Velvety tannins caress the palate, revealing its full opulence. Lush, concentrated, persistent, with a long, spicy finish.

A complex, modern wine that will improve with bottle ageing over the next few years.

Harvested, elaborated and bottled on the property



Appellation of origin

D.O. Ribera de Duero

Type of soil

Rocky soils over calcareous clay substrata

Variety

100% Tinto Fino

Rootstock

110 Richter

Planting density

2400 vines per ha

Training

Cordon Royat

Age of the vines

Between 20 and 30 years

Aging

12 months in French and American oak barrels

ABV

15,0 %

Temperature of service

16-17 °C