

ALIÓN

2015

DESCRIPTION

Alión is formed by a careful selection of plots spread across the best of Ribera del Duero. These plots, which complement each other, joined by the same viticulture as Vega Sicilia, have given rise to firm structured wines. Of outstanding personality, lots in Alión are guided through 12 months ageing in French oak barrels and 5% American oak, to obtain maximum complexity from the diversity of soils. This vintage was aged in 80% new oak barrels and the remaining in used barriques attaining, without a doubt, the most universal wine of the house; later resting in bottle until reaching a perfect stage for consumption.

Alión is a fleshy, complex, intense wine, where elegance plays a differentiating role and is the winery's hallmark.

It is definitely modern, genuine and multicultural in character. A perfect pairing. Alión 2015 is particularly rich, concentrated. A very harmonious wine.

GENERAL INFORMATION

Alcohol by volume - **15 %**

Variety - **Tinto Fino**

Average vineyard age - **30 years**

Vineyard surface area - 130 ha (**Padilla de Duero, Valbuena de Duero and Pesquera de Duero**)

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

Altitude - **750 m**

Yield - **3,600 kg/ha - 24.5 HI/ha**

Harvest - **Hand-picked in 12-kg crates from September 21st to the 29th.**

2015 VINEYARD CYCLE

After a rainy 2014/2015 winter (within average annual rainfall) and very good reserves in the depth of all soil types, spring of 2015 was drier than usual. Budding in the vineyard was slightly early and rain during flowering, close to June 12th, helped slower the life cycle of the vineyard, accelerated by the high temperature in the month of May. No significant spring frost was registered.

Weather conditions were normal in Ribera del Duero. Summertime with plenty of heat in the month of July and sporadic storms, leaving no severe consequences. The vineyard's life cycle was normal showing no stress, though slightly earlier than an average year.

September was a dry month, leading to good sanity and a well-balanced end of grape maturation in Alión's vineyard, obtaining an aromatic and harmonious harvest between September 21st and 29th.

STORAGE AND RECOMMENDED DRINKING WINDOW

This wine is ready to drink now holding a potential ageing window of approximately 15-20 years if kept in ideal conditions: constant temperature of 12-14 °C / 54-57 °F and 60 % relative humidity.

Optimum drinking temperature is 18 °C / 64 °F.

PRODUCTION

120,730 Bordeaux bottles, 7,007 Magnum, 580 Double Magnum, 78 Imperial, 5 Salmanazar.

BOTTLED IN

June 2017

