

ALIÓN

2016

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. Lots in Alión are guided through 12 months ageing in 80 % new barrels. French oak is predominant in 95 % barrels and 5 % American oak, to obtain maximum complexity from the diversity of soil.

Alión 2016 experimented a 10 % use of concrete bringing out a more elegant and profound wine.

This vintage will be remembered in the history of Alión. It has a genuine, modern character highlighting its harmony and thoroughness.

GENERAL INFORMATION

Alcohol by volume - **15 %**

Variety - **Tinto Fino**

Average vineyard age - **37 years**

Vineyard surface area - **Padilla de Duero, Valbuena de Duero, and Pesquera de Duero**

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

Altitude - **750 m**

Yield - **4,100 kg/ha - 28 Hl/ha**

Harvest - **Hand-picked in 12-kg cases**

2016 VINEYARD CYCLE

The end of the previous campaign closed with warmer temperatures than usual. The first frost episodes took place in mid-November, showing little importance until December. This allowed for a good drying by withering. Regarding the temperatures recorded from November to February, winter was quite mild. This trend was reversed in early March. Because the start of spring was cooler than usual, budding of the vineyard was slightly delayed compared to an average year.

Summer was typical to that of Ribera del Duero. Flowering took place in middle of June. The excessive heat produced in August caused long periods of dormancy which delayed maturation.

September was a dry month, leading to good sanity and a very balanced end of grape ripening, which in both, our own vineyard and the controlled vines for Alión, we managed to obtain very aromatic and harmonious grapes, harvested between September 28th and October 10th, according to the plot.

STORAGE AND RECOMMENDED DRINKING WINDOW

This wine is suitable for drinking now, but it can be aged for up to 20-25 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

258,458 Bordeaux, 7,017 Magnum, 578 Double, 72 Imperial and 3 Salmanazar bottles.

BOTTLED DATE

June 2018

