

Finca La María 9 meses

Finca La María 9 reveals itself as a young wine, with the complexity of its aging in the barrel, a fresh and elegant wine, with intense aromatic sensations. This wine is the fruit of painstaking work at the vineyard and in the winery based on a respect for the personality of the terroir; our primary objective.

APPELLATION

D.O. Ribera del Duero.

GRAPE VARIETIES

100% Tempranillo.

HARVEST

End of September.

AGEING

The wine was aged in French oak barrels for 9 months, followed by a further 6 months in the bottle, allowing it to reach its optimal maturity.

TASTING NOTES

Colour: Ruby red, with high color intensity.

Aromas: Very fruity, black plum, black cherry, toasted and spicy notes. Aromas of eucalyptus and mint.

On palate: High intensity of flavor, very balanced acidity, long and persistent.

SERVING TEMPERATURE:

Between 16 and 17 °C.

TEST RESULT

Alcohol content: 14,5% vol.



Scan
for more
information

Bodega Marqués de Velilla
Carretera de Sotillo, s/n
09311 La Horra (Burgos)
España



Tel. +34 947 542 166
bodega@marquesdevelilla.com
www.marquesdevelilla.com

RESPECT FOR OUR SOILS

An in-depth survey of our 150 hectares of vineyards together with exhaustive testing of the soils has given rise to the identification of 18 different types of terroir which we tend dynamically.

Our soils consist mainly of clay, gravel, sand and limestone. This type of soil produces wines with potency conferred by the clay, while the gravel and sand provide a delicate finesse and the limestone gives them depth and a rich gamut of nuances.

THE PERSONALITY OF THE TERROIR

A respect for the identity of the terroir and being able to transmit its personality through our wines is the maxim that leads our grape growing and winemaking tasks.

Our philosophy is based on the use of approved environmentally-friendly products that meet biological agriculture requirements.

HARVEST

The grapes used to make our Finca La María 9 months were picked at the end of September.

The proximity of the vineyards to the bodega and a transport method based on small quantities at a time ensure that they arrive in perfect condition.

