

producer **El Mulo**

EL MULO
RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

vineyard

size of vineyard: 45 hectares.
soil: Limestone
vineyard management: Trellised vines
main variety: Tinto Fino

location

village: Valbuena de Duero
web-site: www.vinergia.com

denominación de origen

d.o. Ribera de Duero



A view down to the estate



Manuel Esteban, winemaker



Tinto Fino grapes ripening



El Mulo 2013

technical data:

type of wine	Dry red wine
vintage	2013 A warm spring lead to an early shooting, but then May and June were unseasonally cool, slowing down development. July and August were warm, but not exceptionally so, followed by rains in September which hydrated the plant and allowed development of perfect ripeness into October
harvest	Mid October.
wine-making	Pre-fermentative soak for 48 hours, fermented at temperatures below 28°C for 12 days, with a one hour pump-over twice a day.
ageing	Aged in used French (70%) and American (30%) oak for 12 months
blend	100% Tinto Fino
analysis	Alcohol: 14,2% Acidity: 4.90g/l Volatile acidity: 0,36g/l Residual sugars: 1.8g/l pH: 3.6
date of bottling	June 2015.
total production	5,000 bottles of 75 cl
tasting note	Dark, earthy and slighty herby fruit on the nose, with a touch of spice from the oak. The palate is elegant and lively with good acidity and very pure red fruits. Not a blockbuster, but a wine which demonstrates its terroir, both soil and climate.

logistical data

closure	Cork
cases	Cases of 6 bottles; total weight per case: 9 kg
pallets	110 cases per pallet (660 bottles)
EAN - 13 code	(bottle): 8437010491603
DUN - 14 code	(case): 18437010491600