ALIÓN 2018

DESCRIPTION

Alión comes from carefully selected terroirs located in the very best areas of the Ribera del Duero DO region. The soils complement each other and along with the same winemaking process used in Vega Sicilia, they have produced wines with a firm structure.

The 2018 vintage reflects weather influenced by the Atlantic, with higher-than-average precipitation, cool temperatures, and a relatively late harvest, between 28 September and 12 October.

We used our new wine-making facility for the first time, with smaller tanks, of half the capacity, enabling greater precision during extraction. We increased the effect of new oak on this vintage by up to 80 %, with American oak representing 10 %, targeting a more generous wine.

2018 was a fresh, Atlantic-influenced vintage, giving this Alión a more vertical, longer, and elegant expression.

GENERAL INFORMATION

Alcohol by volume - 15 %

Variety - Tinto Fino

Average vineyard age - 38 years

Vineyard surface area - 70 ha (Padilla de Duero, Valbuena de Duero and Pesquera de Duero)

Planting density - 2,222 plants/ha

Altitude - **750 m**

Yield - **3,800 kg/ha - 26.6 HI/ha**

Harvest - Hand-picked in 12 kg crates from September 28th to October 12th

2018 VINEYARD CYCLE

The previous cycle ended with lower-than-average minimum temperatures and widespread frosts from early November. Winter temperatures were lower than normal, but they were above average in early April, leading to suitable budburst in the second fortnight of the month.

Summer temperatures were normal for the time of year and combined with the abundant water reserves in the soil and good luminosity, the vineyard developed excellently, with a faster vine cycle.

Stormy periods with abundant precipitation during early September led to a delay in harvesting.

STORAGE AND RECOMMENDED DRINKING WINDOW

This wine is suitable for drinking now, but it can be aged for up to 20 years if stored in the ideal conditions of: 12-14 °C / 54-57 °F and 60 % relative humidity.

The recommended drinking temperature is 18 $^{\circ}$ C / 64 $^{\circ}$ F.

PRODUCTION

257,257 Bordeaux bottles, 7,005 Magnum, 619 Double Magnum, 82 Imperial, and 5 Salmanazar bottles.

BOTTLED IN



