

ALIÓN

DESCRIPTION

Alión comes from a careful selection of terroirs dotted across the very best areas of the Ribera del Duero DO. These soils, which complement each other, along with the same winemaking process as Vega Sicilia, have given rise to wines with a firm structure.

2017 was the 'vintage of the frost' (April 28), but this affected us less than it could have, thanks to our policy of producing 25 % more than we need, and to the double pruning carried out in the winter.

In this drier and warmer vintage, the contribution of oak was reduced, using 72 % new barrel, 18 % used barrel and 10 % concrete, with a view to working on the tannin texture, on the one hand, and the freshness and journey of the wine, on the other.

2017 was a challenging vintage, but with a glorious end result, sustaining the genuine, modern and multicultural character of Alión of somewhat warmer and firmer expression.

GENERAL INFORMATION

Alcohol by volume - **15 %**

Variety - **100 % Tinto Fino**

Average age of vineyard - **37 years**

Vineyards - **Padilla de Duero, Valbuena de Duero and Pesquera de Duero**

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

Altitude - **750 m**

Yield - **2,900 kg/ha – 20.3 hl/ha**

Harvest - **Manual in 12 kg boxes from 12 September to 28 September**

2017 VINEYARD CYCLE

The weather conditions at the end of the 2016/2017 cycle helped the plants parch properly.

The temperatures recorded during the month of January were slightly lower than expected, with heavy frosts. However, this trend changed throughout February and until the end of June, with average temperatures above normal (2 °C to 3 °C higher). Due to the high temperatures in April, bud break was slightly earlier than usual, already in phenological stage C (green tip) on April 20. But the abrupt changes in temperature in the last few days of April and widespread heavy frosts considerably damaged budburst. The heaviest frost, which caused the most damage to the grapevine, was on the night of April 27 to 28.

The cold front in the last few days of April and the first days of May passed quickly, giving way to high temperatures and some rainfall, which allowed the vineyard to recover well from the frost damage.

Regarding rainfall, the amount of water accumulated in this cycle was below the historical average.

The pronounced thermal differences (maximum daily temperatures versus the minimum daily temperatures) in the first fortnight of September were of particular importance for the ripening of the grape.

STORAGE, SERVING AND DRINKING WINDOW

This wine is suitable for drinking now, but it can be stored for 15 years in optimal conditions: 12-14 °C / 54-57 °F and 60 % relative humidity.

The recommended serving temperature is 18 °C / 64 °F.

PRODUCTION

230,032 Bordeaux bottles, 7,044 Magnum, 614 Double Magnum, 82 Imperial and 6 Salmanazar.

BOTTLING DATE

May 2019

2017

