MUSEUM RESERVA 2011

GRAPE SOURCING

Museum Real is elaborated with a selection of grapes coming from extremely old vines (around 100 years of age) planted in poor soils with a thick layer of pebbles (50cm and more) followed by limestone-clay, sand and chalk. The vineyards are located in the high grounds of the Pisuerga river valley, Almost reaching 800m asl. Yields are low, between 1000 and 2500 kg/ha. depending on climate and vineyard (one bottle per plant). The viticulture is just like in the old days, bush vines, no trellising, no dripping irrigation, very little pruning.

All the above plus a tough continental climate, of drastic contrasts between day and night, winter and summer temperatures, set the basis for an amazing ripening (both alcoholic and phenolic) close to perfection, and very healthy grapes.

2011 VINTAGE:
Rated by the Cigales Apellation Regulatory Board as Excellent, reaching the very top of the Rank within the DO

VARIETIES: 100% tinta del país (Tempranillo).

WINEMAKING
Grapes are harvested by hand in 350kg cases, then goes through the sorting table and de-stemmed. Fermentation took place in 15,000 kg temperature controlled vats at 29ºC with frequent remontages. The analysis and, most important for us, the daily tasting marked the racking time after 21 days, in order to get the maximum chromatic and aromatic extract for a long ageing.

AGEING
24 months of ageing in new French oak barriques, with frequent ranking and sous-tirage. The long ageing in the carefully selected barriques under optimal hygienic, temperature and humidity conditions provide this wine with an outstanding complexity, roundness and an excellent balance.

The wine, after some natural stabilization, rests in our bottle ageing facility for 12 months prior to release under temperature and humidity controlled facilities.