



ADMIRACIÓN SELECCIÓN ESPECIAL 2019

RIBERA DEL DUERO DENOMINATION OF ORIGIN

"A great wine" by Ángel Luis Margüello



MAIN INFORMATION

5.12 hectares of old vineyards distributed in 8 small plots, in 3 different areas of the Ribera del Duero: Peñafiel (Valladolid), Quintana del Pidio and Fuentelcesped (Burgos).

Limestone and clay loam **soils**, it depends of the vineyard.

Height: between 870 and 950 meters.

Variety: Tempranillo 100%.

Own and **exclusive facilities** for the production of this wine. Manual harvest with selection table.

Aging: 18 months in 300-litre French oak barrels of Tronçais origin. At least another 12 months in the bottle.

Bottling date: July 1st, 2021. Natural cork.

Production: 10,236 bottles of 0.75 liters + 345 Magnum bottles + 50 double Magnum bottles.

2019: is the ideal vintage for aging wines due to its low rainfall, its Continental climate nuances and its low grape yield. It offers wines with high aromatic intensity of black and red fruits, meaty, elegant, and well-balanced. Vintage rated as Excellent by the CRDO.

TASTING NOTES

(December 14th, 2023)

Appearance: full bodied, cherry nuances and purple-tinged wine.

Nose: at first red-fruit, black-fruit and floral aromas (violets) followed by subtle and elegant aromas of barrel aging such as spiced, balsamic and India ink hits.

Palate: soft, elegant and unctuous texture, firm and velvety tannins and a long finish.

Harmony with food: suckling lamb slowly roasted in an oven, red, wild and cold meats, blue fishes, cheeses and elaborate haute cuisine dishes.

OTHER INFORMATION

Awards: 50 Great Red Wines of the World GOLD 2023 (97 points); Decanter SILVER 2023 (90 points); Sakura Japan GOLD 2022; Cathay Pacific Hong Kong Int. Wine&Spirits Competition SILVER 2020; Teksom International BRONZE 2020; Tim Atkin (MW) 90 points. ADN VEREMA 2023 Guide 95 points.

Allergens: contains sulphites.

Energy value: 79 Kcal / 100 ml

°Alc: 14.5%Vol Total Reducers Sugar: 2.5 g/l
Total Acidity: 5.0 g/l SO₂ T: 38 mg/l



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