



BLECUA

TECHNICAL INFORMATION

Vintage: 2005.

Denomination of Origin: Somontano.

Vineyard sources: Selection of the seven best vineyards of Viñas del Vero.

Composition: Garnacha, Tempranillo, Merlot & Cabernet Sauvignon.

Ageing: 24 months in new Allier French oak.

Alcohol: 14,5% vol.

ph: 3,64.

Total Acidity: 5,10 gr/l (tartaric).

Residual Sugar: 4,3 gr/l.

First released vintage: 1997.

We suggest it is served at 16 - 18 °C as an ideal accompaniment to truffled dishes, red meats, big or small game, cheeses and chocolate desserts. Due to its complexity, we suggest it is decanted or opened an hour before drinking.

VINTAGE NOTES

2005 will be remembered as one of the driest of the last decade. The vine's growth cycle has been shorter than usual, influenced by the lack of rainfall and the low temperatures during the winter. As a consequence, the quantity of the grapes has been reduced but there has been no disease and the grapes arrived at the winery in excellent condition and whilst the grape size has been small, they have very good concentration. To sum up, we have had a very healthy but short harvest, starting at the end of August and finishing in the third week of September and we can say that it has been one of the quickest and least problematic harvests in Viñas del Vero's history.

VINEYARD

Our seven best Garnacha, Tempranillo, Merlot and Cabernet Sauvignon vineyards have been selected to grow the grapes which are used to make Blecua. They are low-yield vineyards, located in slopes with different microclimates and a high sun exposure, which allows us to harvest the grapes in optimal ripening conditions.

WINEMAKING

To make Blecua 2005, we carried out a triple selection: a vineyard, a grape and a barrel selection. The seven best vineyards were hand harvested in small boxes of 10 k and the bunches were placed onto a triage table, where only the best were taken in. The fermentation and maceration process of the grapes from the different vineyards was carried out separately in 18,000 litre French oak vats for four weeks. After the malolactic fermentation was started in the oak vats, the wine was moved into new French Allier oak barrels where it aged for twelve months. Then, the best barrels were selected and the definitive blend made and aged for a further eight months in new Allier oak barrels. It was bottled straight away from the barrels, with no filtration or stabilisation.

WINEMAKER'S NOTES

This exceptional wine shows a spectacular deep purple colour with bright gamet nuances. Complex and intense on the nose, it exhibits elegant roast aromas from its ageing in oak barrels perfectly assembled with confitures, eucalyptus, liquorice and chocolate. Full bodied and well structured, its fruit-bearing richness stands out along with toasted and lactic notes and has a long and complex aftertaste. This is a wine that is delicious for drinking on release, although it will continue to improve in the bottle for at least 10 years.

CONTACT:

GONZALEZ BYASS USA
1525 W HOMER ST, SUITE 301, CHICAGO, IL,
60642

TEL: 773 334 6700
info@gonzalezbyassusa.com
@gonzalezbyassusa

