

# MAESTE

RIBERA DEL DUERO  
DENOMINACIÓN DE ORIGEN  
SAN MARTÍN DE RUBIALES

ALMA DEL VIVAR

VINTAGE 2020

«Since we were children, the El Vivar family estate was our place of contact with the countryside, with the towns and their underground wineries, where we lost ourselves on its slopes and Castilian plateaus, sometimes infinite, under the heat of summer. Alma del Vivar is a tribute to those memories, which linked in one way or another have led us to love and enjoy viticulture.»

## INFORMATION

### Winery

Bodegas Maeste

### Owner

Miguel Peña

### Viticulturist

Juan Manuel Martínez

### Vintage

2020

### Aging

6 months in oak barrels, French (95%) and American (5%)

### Designation of Origin

D.O.P. Ribera del Duero

### Winemaker

Guillermo Llorente

### Type of Wine

Red Wine

### Varieties

Tempranillo (97%) and Merlot (3%)

## VITICULTURE

**Vineyards:** Alma del Vivar has been made with different micro-plots of vineyards aged between 25 and 50 years on the banks of the Duero River, mainly in the Rodero and Valdepila areas, between the terms of San Martín de Rubiales and Roa, Burgos.

**Soils:** A mixture of limestones, clays, sands, calcareous stones and minerals that contributes to the sedimentation of the mountain, highlighting the mica.

**Altitude:** 850 m, better ventilation and a vegetative advance due to its strong sunlight and less natural vegetation that will allow us to obtain an optimal grape regardless of the year.

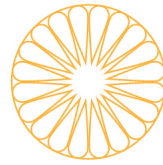
**Inclination:** average slope of 30%, which facilitates the runoff of the rains, avoiding waterlogging and humidity in the vineyards.

**Orientation:** South with alignment of vineyards North - South, which allows to balance the strong insolation of the summer days and at the same time receive abundant light during most of the day throughout the year.

**Natural:** we work with a philosophy and agricultural practices of minimal intervention and traditional viticulture, multiplying the tasks at hand looking for the best balance of the plant.

**Vintage climate:** continental, cold and long winter, short and hot summer, with low rainfall of around 450 liters / square meter and 2,200-2,800 hours of sunshine per year.





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## WINEMAKING

**Harvest:** manual in small boxes of 12 kg, during the days of September 30 and October 1. Selection in the vineyard and in the winery with a selection table with 8 hands.

**Yeasts:** autochthonous and spontaneous fermentation.

**Fermentation:** long storage of 23 days from October 1 to 23.

**Extraction:** daily punch down and decanting transfers keeping the thin lees.

**Aging:** 6 months in oak barrels, French (95%) and American (5%), toasted and medium grain, Bordeaux type 225 L (88%) and 400 L (12%), maintaining a balance between news (7%), used first year (18%) and second year (75%).

**Bottles:** 5,426 Bordeaux bottles, 60 Magnum and 5 Double Magnum.

**Analytics:** 14% abv. Ph 3.75

## TASTING NOTES

A lively wine with a modern cut but faithful to the characteristics and typicity of the Ribera terroir, with strong ruby and cherry red colours. On the nose it is intense, with aromas of black and red wild fruits such as blackberries and raspberries, with perfectly integrated subtle touches of oak that give the wine light memories of coffee and spices such as cinnamon. On the palate it is fresh, with a pleasant mid palate and a magnificent aftertaste. Maeste Alma del Vivar is a versatile wine that is perfect to enjoy with all kinds of gastronomic dishes.