

# ALION 2014

## TASTING NOTES

### DESCRIPTION

130 hectares of land, unbeatably located on the banks of the Duero River, produce a modern, independent 100% Tinto Fino. These plots, which complement each other, united by the same viticulture as Vega Sicilia, have given rise to firm structured wines.

Alión, of outstanding personality, is aged in new French oak barrels for 12 to 14 months and later bottled until it is ready for drinking. It is, without a doubt, the most universal wine of the family.

Alión is intense, complex, full-bodied, where elegance plays a differentiating role being the winery's sign of identity. Its modern, genuine and multicultural character makes it easy to pair.

**Alión 2014 is specially ample, voluptuous, appealing and tremendously velvety.**

### GENERAL INFORMATION

Alcohol by volume	14,5 %
Variety	Tinto Fino
Average age of vineyard	30 years
Vineyard surface area	130 ha (split between Padilla, Valbuena de Duero and Pesquera)
Planting density	2.222 plants/ha
Altitude	750 m
Yield	3.600 kg/ha
Harvest	Hand-picked in 12-kg cases

### 2014 VINEYARD CYCLE

Soft winter with low rainfall in comparison to the ordinary.

Spring began with higher temperatures than usual in both April and May, producing an early budding, 8 days in average. Temperatures began to drop in mid-May to normal values for the season with a few cool nights yet no frost. Good fruit set this year, mainly due to green pruning per plot to obtain optimum balance.

Summer started with moderate temperatures until the end of August, rising in September (higher than usual) helping in reaching favorable ripeness. Several storms in summer causing no major damage in our Pesquera and Padilla vineyards.

Harvest start date was September 20<sup>th</sup> and ended with stupendous ripeness and sanity on October 3<sup>rd</sup>.

### STORAGE, SERVING AND DRINKING WINDOW

These wines are ready for drinking now but may potentially be stored for approximately 15-20 years if kept in optimum conditions (12-14 °C) at 60% relative humidity, and constant temperature, protected from direct light.

Optimum drinking temperature is 18 °C.

### PRODUCTION

284.284 Bordeaux bottles, 6,540 Magnum bottles, 531 Double-Magnum bottles and 66 Imperial bottles.

### BOTTLED DATE

June 2016.

