

**ACÓN RESERVA:****A DEEP, HONEST AND FULL-BODIED RED WINE**

Vintage: 2018
D.O.: Ribera del Duero
Calification: Very good

VINEYARDS:

General: Vineyard selection in Castrillo de la Vega (Bu).
Altitude: 850 m.
Orientation: Northwest – Southeast.
Soil: Calcareous and clayey with river stones.
Grape Variety: 85 % Tempranillo.
 15% Cabernet Sauvignon
Yield: 25,00 hl/ha.

VINIFICATION:

Selected vintage made by hand in cases of 12 Kg
 Cold pre-fermentation maceration for 96 h.
 Controlled alcoholic fermentation at 28º C and back-fermentation maceration for 22 days. Racking by tasting.
 Aging for 18 months in oak barrels (fine grain): French (80%) and American (20%).
 Bottled in June 2022.

PRODUCTION:

10.000 bottles of 750 ml. / 200 bottles of 1500 ml

TASTING NOTES:

Color: Deep dark-cherry red with a dark garnet rim.
Nose: Deep ripe fruit (jummy strawberry and black fruits) with hints of spice and vanilla coming through.
Mouth: Powerfull, fleshy with ripe tanins.
Finish: Delicious with a lingering finish.

ANALYSIS:

Alcohol:	15,00 % Vol.	pH:	3,65
Total Acidity:	5,00 g/l	Dry Extract:	30 g/l

NOTES FOR CONSUMERS:

Optimal serving temperature: 16ºC - 18ºC.
It is the ideal accompaniment for all kind of roasted meat, rices, pulses stews, stews, cheeses, chocolate, desserts made by chocolate...
Potential: Over 20 years.

NOTES:

93 points Wine Enthusiast 2024



Denominación de Origen
RIBERA DEL DUERO



Domicilio Social: C/. Miranda do Douro, 4 bajo • 09400 Aranda de Duero (Burgos)
 Tf: 947 50 92 92 • Fx: 947 50 85 86 • joseantonio carrasco@abadiadeacon.com
 Bodega: Ctra. Hontangas, Km. 0,400 • 09391 Castrillo de la Vega • Burgos - España