

**ACÓN JOVEN:****A GENTLE, FRUITY, AROMATIC & DEEP YOUNG UNOAKED WINE**

Vintage: 2023
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: 100 % Tinto Fino (Tempranillo).
Yield: 37,00 hl/ha.

VINIFICATION:

Selected vintage made by hand in cases of 12 Kg
Cold pre-fermentation maceration for 96 h.
Controlled alcoholic fermentation at 25º C and back-fermentation
maceration for 2 - 3 days.
Racking by tasting.
Bottled in February 2024.

PRODUCTION:

10.000 bottles of 750 ml.

TASTING NOTES:

Color: Deep dark-cherry red color with violets rims.
Nose: Fresh fruit with flowers hints, and red and black fruit.
Mouth: Smooth mouthfeel, delicious and fleshy, with fruity hints
and ripe tannins.
Finish: Enveloping and persistent with a touch of fruit coming through

ANALYSIS:

Alcohol:	14,50 % Vol.	pH:	3,77
Total Acidity:	4,74 g/l	Dry Extract:	29 g/l

NOTES FOR CONSUMERS:

Optimal serving temperature: 14ºC - 15ºC.
It is the ideal accompaniment for aperitifs, pasta, Iberian cold
cuts and oily fish.
Potential: 2 - 3 years.



Denominación de Origen
RIBERA DEL DUERO



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