



## ACÓN RESERVA:

A DEEP, HONEST AND FULL-BODIED RED WINE

**Vintage:** 2015  
**D.O.:** Ribera del Duero  
**Calification:** Excellent

### 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 28° 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 2019.

### 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:** 14,80 % Vol.      **pH:** 3,67  
**Total Acidity:** 4,89 g/l      **Dry Extract:** 30 g/l

### NOTES FOR CONSUMERS:

**Optimal serving temperature:** 16°C - 18°C.  
**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:

**92 puntos** Falstaff Magazine Christmas Special 2020



Denominación de Origen  
RIBERA DEL DUERO



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