



Salcis
Ribera del Duero

Hacienda Miguel Sanz



HISTORY

The Miguel Sanz family has been growing vines and producing wine for three generations. Hacienda Miguel Sanz has a maxim which is a very simple one, yet charged with commitment, that of the pampering, care and exclusive dedication with which we produce our wines.

REGION

Aranda de Duero, in the Denomination of Origin of Ribera del Duero, an exceptional grape growing area blessed with a unique combination of soil, altitude and microclimate which come together to provide wine harvests that are regularly classified as "Excellent".

VINEYARDS

The vineyards are located on a unique distinctive and traditional land. They are grown on fields running among Aranda de Duero and Vadocondes, in the province of Burgos.

Viticulture

Plantation: High density of plants per hectare
Harvest: October 2014. Hand-picked in boxes of 16 Kg.
Harvest Classification by the Regulatory Council: Very Good

WINEMAKERS: Begoña Miguel & Paola Medina

WINEMAKING

Reception: Hand selection process with the maximum care.
Strip: Yes. Crush: Yes.
Maceration time: 20 days. Fermentation temperature
Oak Ageing: 4 months in oak barrels

Salcis captures the essence of the region, with vines over 50 years old, craft growing techniques and manual picking, a production which tries to conserve and care for the fruit, mainly by it being produced by gravity-flow. It only uses gravity to move the grapes, in such a way so that all the organoleptic qualities remain intact to the very end of the process and the final product.

TECHNICAL INFORMATION:

Category : Salcis Roble	Total Acid : 5,3 g/l
Grape : 100% <i>Tempranillo</i>	Residual Sugar : 1,3 g/l
Vintage: 2014	Alcohol content: 14%Vol

TASTING NOTES

Expressive aromas of fresh red berries and a hint of vanilla. Well balanced, fruity and vibrant, full of flavours. Ideal with any kind of meat, pasta, salads or cheese.

Award & Accolades

Silver Medal
Bronze Medal

INTERNATIONAL WINE CHALLENGE
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