

# MELIOR 3 - 2013

## D.O. VINO DE LA TIERRA DE CASTILLA Y LEÓN

### 2013

The 2013 vintage featured a worthwhile harvest in which the grapes turned out well following the unpredictable vicissitudes of the weather. Budding on the vine was briefly brought forward, but the temperatures recorded in spring, which were somewhat lower than normal, delayed the growing cycle slightly. The menacing autumn rains brought the grape harvest forward. Rigorous selection of grapes in both the vineyard and the bodega ensured the quality of wines for this year.

### The vineyard

Valdevaniego district with Tempranillo-variety vineyards, located on the side of the hill of Valbuena de Duero. La Calera district with Tinta de Toro-variety vineyards. Las Costanas district, with Tempranillo-variety vineyards, situated in Cubillas de Santa Marta.

### The Wine

Signature wine made from a blend of Tempranillo and Tinta de Toro grapes. Harvesting is carried out with a twofold selection process in both the vineyard and bodega for subsequent aging in barrels for 12 months. Each district is first aged separately in American oak barrels from the forests of Missouri, then the three wines are blended and aging is completed in French Allié oak, imparting the toasted toffee of the barrels.

Rich ruby colour and bright with high intensity. Highly complex wine thanks to the diversity of grapes used. Red fruit and elegant minerals from the Cigales Tempranillo: black fruit, liquorice and India ink from Ribera del Duero; balsamic touches from Toro. Roasted, lactic and spicy aromas stemming from its storage in barrels that blend perfectly with the fruity notes. Tantalising entry on the palate with its sweet tannins, with very good structure and form, enduring.



Format 750ml

### Origin of the wine

Name of the vineyard	Pago de La Calera, Pago de las Costanas and Pago de Valdevaniego
District	Toro, Cubillas de Sta. Marta and Valbuena de Duero
Surface area	38.27ha, 15.7ha, 8.2 Ha
Formation	trellised vineyard
Soil texture	sandy-loam-limestone soils
Production process:	traditional for reds
Height	740, 800, 770
Production/ha:	5.000 kg/ha
Orientation of the trellising	mixed
Incline	8-14%
Years planted	1989

### Harvest and aging

Variety	Tempranillo - Tinta de toro
Harvest	October
First harvest	2012
Bottles produced	150.000
Fermentation	10-14 days in stainless steel tanks (26°C)
Aging	12 months in barrels de roble americano y francés

### Analytical data

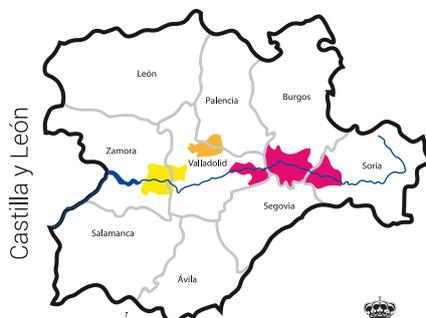
Alcohol	14 %
Residual sugar	2 g/l
Acidity	5,10 g/l
Dry extract	30 g/l

### Recommendations

Storage	Keep in a cool, dry place. Avoid sunlight.
Temperature	Drink at 16-18°C

### Awards

- GOLD - Sélections Mondiales Vins CANADÁ 2015 (M3 2013)



Castilla y León



**MATARROMERA**  
PRODUCER

Bodega Matarromera, S.L. (1988)  
Oenologist: Félix González  
Elaboration: Bodega Matarromera  
V.T. Castilla y León - España

[www.bodegamatarromera.es](http://www.bodegamatarromera.es)  
[matarromera@matarromera.es](mailto:matarromera@matarromera.es)