

Frederick's

Jesús Madrazo "Selección Ribera" 2018

DETAIL

BLEND	TEMPRANILLO 92% & GARNACHA 8%
VINTAGE	2018
TYPE/SIZE OF BOTTLE	BORDEAUX, 75 Cl.
TOTAL PRODUCTION	4,738 Bottles & 20 Magnums!
DO REGION	RIBERA DEL DUERO DO
ZONE/SUBZONE	ARANDA / RIBERA BURGALESA
BOTTLING DATE	6th SEPTEMBER 2020.
RELEASE DATE	JANUARY 2021

ANALYSIS (05 /09 /2019)

ALCOHOL %	14.60 %
TOTAL ACIDITY (<i>Tartaric</i>)	5,6 g/Ltr
pH:	3.70
RESIDUAL SUGAR:	2.1 g/l



VINTAGE ASSESSMENT

2018 is the second most productive harvest in the history of DO Ribera del Duero, almost 34% above the average, and we consider it as "**Very Good+**", with fresher wines, with better acidity and finesse than usual. Characterised by a very cold and long winter, where low temperatures lasted until almost May (with a slight frost in Aranda of -1.6°C on 13th May, but "without the gravity in the vineyard" compared to the disaster of 2017). Abundant rains in spring that left good water reserves in the soil and a cooler than usual June followed by mild temperatures in July delayed the vegetative cycle somewhat. However, the best news for us was the hot and very dry months of September and October that greatly helped the ripening of the grapes and their overall health.

WINEMAKING

My Ribera Selección 2018 is the first vintage to be vinified in our new winery, opened on August 25th 2018 in the town of Aranda del Duero. The grapes were harvested from two incredible vineyard locations: the first, with vines that are more than 40 years old, grown in Manuel's biodynamic vineyard ("El Abuelo" / "The Grandfather"), in the DO subzone of Ribera Burgalesa; and the second from my Friends, Tomas and his Sister Marta, in Zazuar, from vines that are more than 80 years old and which produce a highly structured style of Tinta Fina. The alcoholic fermentation took place in 30 Hl concrete vats without any addition of yeasts or bacteria and was followed by the malolactic fermentation and ageing in year-old French & Hungarian oak barrels (225Ltr and 500Ltr) for a total of 18 months. Clarification was made in the traditional method, using organically farmed egg whites, and the wine was bottled on the 6th September 2020.

WINEMAKERS DESCRIPTION /TASTING NOTE

A wine that has yet to soften but that should begin to open in April 2021: Lovingly made in the same spirit of the search to combine power and elegance, or a harmony of sound that the artisan Luthiers pursue in the instruments that they build. This is a tribute to the figure of the Winemaker as the creator of a great balanced wine but also as the culprit of its shrillness and dissonance.

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