

Frederick's

Jesús Madrazo "Selección Ribera" 2019

DETAIL

BLEND	TEMPRANILLO 88%, GARNACHA 10%, ALBILLO MAYOR 2%
VINTAGE	2019
TYPE/SIZE OF BOTTLE	BORDEAUX, 75 Cl.
TOTAL PRODUCTION	8,217 Bottles & 119 Magnums
DO REGION	RIBERA DEL DUERO DO
ZONE/SUBZONE	ARANDA / RIBERA BURGALESA
BOTTLING DATE	6 th JUNE 2021.
RELEASE DATE	NOVEMBER 2022

ANALYSIS (05 /09 /2019)

ALCOHOL %	14.70 %
TOTAL ACIDITY (<i>Tartaric</i>)	5,2 g/Ltr
pH:	3.58
RESIDUAL SUGAR:	2.2 g/l
SO2 (<i>Free/Total</i>)	18 / 66 ppm



VINTAGE ASSESSMENT (Officially classified as "Excellent")

A "short" harvest in production with 23% less grapes, but with smaller berries, which resulted in a higher concentration of aromas and polyphenols, as well as higher acidity values and a lower pH that will allow better aging of the wines.

WINEMAKING

The grapes for my 2019 Selección Ribera 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"), in the DO subzone of Ribera BURGALESA; and the second from my good 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 Tempranillo. Vinified with no added yeasts in 3000Ltr cement tanks in Bodegas Territorio Luthier, Malolactic conversion followed naturally in used barrels of 500 and 225 Ltrs and the resulting wine was then aged in the same barrels for 18 months. Clarification was made in the traditional method, using organically farmed egg whites, and the wine was bottled on the 6th June 2021.

WINEMAKERS DESCRIPTION /TASTING NOTE

Probably the best Ribera of the three that I have produced so far! Having an excellent harvest helped, but the blend with Garnacha and Albillo Mayor was very balanced and elegant, which was what I was looking for. Very aromatic nose of ripe black fruit, sweet, vanilla, and a background of minerality. Tasty on the palate with a fine structure; a serious wine that combines power and elegance at the same time with very good final acidity which invites you to taste again! Despite the fact that at this time it has been resting for almost 16 months in the bottle, it still has another year to go to reach its peak (Jan 2023).

Extraordinary with a forequarter of suckling lamb roasted in a traditional clay oven; with game birds, roasted vegetables and stews and, for myself, with a good Galician, Asturian or Basque beef rib. Salud!

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