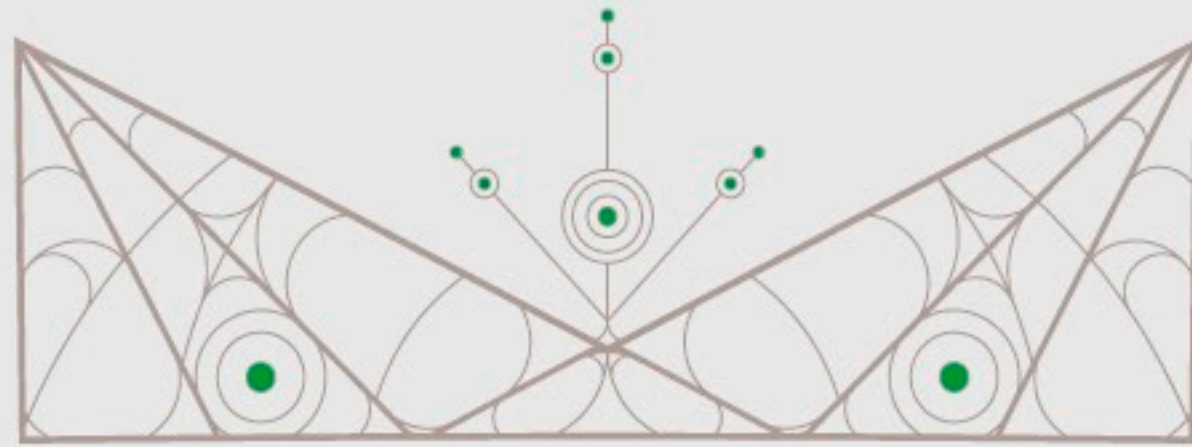


MERALDIS



integral vinification



INTEGRAL VINIFICATION WITHOUT ANY EXTERNAL INTERFERENCE

Integral vinification is a method that uses one only vessel in the malolactic and alcoholic fermentation.

This technique reduces the continuous rackings and requires multiple and thorough controls.

This way, with no external interference, we obtain moving, hedonist and full-bodied wines, actual jewels for the senses.

For Meraldis we use 500 liters oak barrels in which the wines are made with indigenous yeasts, making them even more special.

Thanks to the integral vinification, the fruit and wood aromas are much more integrated, getting more complexity and elegance.

Once the bottle is opened, the wine evolves slowly in the glass, developing nuances, turning into **a true enological treasure.**





Tempranillo

This wine is a classic Ribera del Duero, powerful and structured wine, with the stunning Tempranillo grapes from Fuentenebro and with integral vinification in oak barrels.

VINEYARDS

Old vineyards planted 40 to 90 years ago, in clay and sand soils located between 800 and 1000 meters above the sea level, and with yields less than 3500 kg/Ha.

AGEING

More than 18 months in French oak barrels. We have used 500 liters light toasted barrels, half new and half used one vintage.

TASTING NOTES

It has a deep red colour with purple tints.

Extremely complex bouquet, ripe black and red berry fruits together with spices, liquorice, vanilla, eucalyptus, coffee, plum compotes and toasty notes.

Full bodied, powerful, elegant, with a long finish with sweet and tasty flavours coming through at the end.

RI
BE
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DUERO



Verdejo

With this wine we have tried to get the maximum expression of the Verdejo grape variety from the D.O. Rueda, using integral vinification in barrels and without other intervention (battonage, filtering, etc.).

VINEYARDS

Old vines (with more than 40 years) from Rueda and Villanueva de Duero, with pebbles on the surface over calcareous and sandy soils.

AGEING

13 months in 500 liters French oak barrels, and a 5% of acacia wood.

TASTING NOTES

Golden yellow color. Powerful ripe fruit aromas on the nose (peach, grapefruit, tangerine) and soft vanilla and smoked hints from its contact with the wood, together with the characteristic aniseed ending.

Very well structured in the mouth, round, creamy and full-bodied provides great freshness.

Elegant, long finish.





Albillo Mayor

Great white wine made to obtain the maximum expression of Albillo Mayor variety from old vineyards from the Duero valley, with an integral vinification and letting nature do its labor to obtain a long, special, unctuous, and very elegant wine.

VINEYARDS

Old vines from Anguix and La Aguilera, with sandy and clay soils and extremely low yields.

VINIFICATION

More than 18 months in 500 liters French oak casks, used for two vintages.

TASTING NOTES

Beautiful golden yellow color, clean and brilliant appearance. Medium intensity on the nose with notes of white flowers, peach, apricot, fresh hay and citric hints, together with some spiced and balsamic notes coming from the ageing in wood.

Wide and velvety in the mouth, creamy and silky. Great balance between fruit and wood. Long finish, very elegant, with stone-fruits and mineral hints coming through.

MERALDIS

Bright
and subtle.

Inspired by the emerald,
a precious jewel considered
the queen of gems.

Its brilliant and refined finish
is reflected in these exciting,
sophisticated and hedonistic wines.

