

Bela 2017

Bela's label is a facsimile of one of CVNE's label from 1910. The stars represent the children of CVNE's founder, Eusebio Real de Asúa. His brother Raimundo, the other founder, had no descendants. Each star represents one of the children: Sofia, Áurea, and Ramón. Sofia was known as Bela.



- **Type of wine:** Roble
- **Region of production:** Ribera
- **Year:** 2017
- **DO vintage rating:** Very good
- **Grape varieties:** 100 % Tempranillo (Tinta del país)
- **Bottle type:** Bordelesa
- **Bottle size:** 75 cl.

Analytical data:

- **Alcoholic volume:** 14 % Vol.
- **Total acidity:** 5.12
- **pH:** 3.7
- **Volatile acidity:** 0.68
- **SO₂ L/T:** 32/ 70
- **TPI:** 70

Winemaking

Bela is produced from hand harvested, carefully selected grapes from our own vineyards situated at more than 800m altitude in the village of Villalba de Duero. The soils are calcareous clay and sandy loam and the climate here is continental.

The wine making process is traditional, with pre-fermentation cold maceration in stainless steel tanks, and, following fermentation, six months ageing in American and French, new and one-year old oak barrels.

Vintage/Harvest description

The 2017 harvest began on the 8th September and ended on the 20th October. The vintage year was marked by extreme weather during much of the growing season. The episode standing out the most was the frost which struck on the night of the 27th to 28th April. Temperatures fell below freezing for longer than seven hours with the minimum falling as low as -6°C, and causing uneven effects all over the vineyards. The other event of note in 2017 was at the other climatic extreme, with very little rain falling and provoking drought conditions; only about 250mm rainfall was registered when the usual is 450mm.

Knowledge of the vineyards as well as the perfect planning and preparation of their upkeep was fundamental in guaranteeing favourable development during the grape ripening process.

Tasting notes

The wine is deep cherry red in colour with purple hints at the rim. On the nose, aromatic complexity reveals floral notes and black fruits such as blackberries, blueberries and plums. The fruit is complemented by elegant notes of sweet spices and gentle smokiness from time in the barrel.

On the palate, this is a wine which shows great personality with smooth tannins, a fruit driven mid palate and a mineral finish lending elegance and finesse.

Recommended service temperature 15-16°C.