



de Bardos

vintae



WINEMAKER'S NOTES

Ars Mítica is a modern, highly structured and complex Signature Series Wine created from exquisitely selected grapes. It is aged for 16 months in new French oak barrels. Only made from high quality vintages. Extremely limited production.



VARIETIES

Tinta del País 90 % and Cabernet Sauvignon 10%.



ALCOHOL CONTENT

14,6 % Vol.



VINEYARDS

Old, low-yield vineyards, selected from the best areas of Ribera del Duero. Of these, at Ars Mítica, of particular note is an old low-yield vineyard that has been producing Tinta del País for some 60 years, located in the central part of the designation in the Fuentemolinos zone, on a very steep mountain slope with limestone-clay soil, and a younger, adjacent vineyard that has been producing Cabernet Sauvignon for the last 20 years.



HARVEST

The grape harvest took place during the last week in September and the first week in October. The grapes were harvested in 15 kg boxes, which were then quickly taken to the Winery and sorted to ensure that only optimum quality grapes were used in the winemaking process.



WINEMAKING AND AGEING

Fermentation and maceration in 15,000 kg vats at a temperature of 28° for 3 to 4 weeks.

Malolactic fermentation in new French oak barrels, made from a selection of fine grained wood.

Weekly battonage with the individual monitoring of each barrel.

Ageing for 16 months in new French oak barrels in underground cellars maintained at a constant temperature of around 14° C throughout the year.



TASTING NOTES

Violet cherry black with a very deep robe. Complex and attractive aroma with the predominance of black fruit, chocolate and fine French oak wood. In the mouth it is fleshy and powerful, unfolding on the palate to reveal the strong personality of this Tinta del País variety, produced from very old vines. Sweet and elegant tannin.

Ars Mítica



Presentation: 75 cl