

Xavier Flouret™

Poinciana 2014



WINEMAKER
WINERY
APPELLATION
COUNTRY
GRAPE VARIETAL

Nuria Peña Albillo
Bodegas Santa Eulalia
Ribera del Duero Crianza
Spain
Tempranillo

HISTORY

Bodegas Santa Eulalia was founded in 1950 as the first vineyard in the Ribera del Duero area of Burgos. In 1988, Bodegas Santa Eulalia joined with the Fruotos Villar family that had been in the wine business since 1900. Together, they now grow vines on 253 hectares of land.

TERROIR

The soil is made of alternating layers of limestone, marl, chalk, and silty sands. The 30+ year old vines get more than 2400 hours of sunlight every year and are planted on hills that measure as high as 911 meters and in valleys between 750 and 850 meters high. The climate is Mediterranean Continental with low rainfall, dry summers with temperatures up to 40 °C and long harsh winters that reach temperatures as low as 18°C.

VITICULTURE & VINIFICATION

The 2014 harvest started end of September and lasted up to the first week of October. The 100 ha (247 acres) of Tempranillo produced a yield of 55 Hl/hectare. Pre-fermentation maceration in cold at 8°C, then fermentation is traditionally made in stainless steel vats of 35,000 litres and wood vats of 15,000 litres capacity. Temperature controlled fermentation at 27-29°C. Subsequently, it is run-off and left a while to settling before barrels are filled.

AGING

In 225L of 1 year old French oak barrel and new American oaks for 12 months.

STYLE

Eye: Ruby red, clean with high medium layer.
Nose: A clean, powerful, and complex wine with elegant aromas, characteristics of aging, lingering fruity fragrances, and resinous nuances.
Palate: Full-bodied, well-balanced, overall highly harmonious. Longlingering full taste. Produces complex, elegant sensations at the back of the nose, along with nuances characteristic of aging and fruity flavors.

FOOD PAIRING

Meats, roasts, and cheeses.

WHEN TO DRINK

Now and up to 10 years, all year long.

TECHNICALS

Alcohol: 14.5%, Total acidity: 5.63 g/l, PH: 3.41, Residual sugar: 1.6 g/l

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