

Xavier Flouret™

Poinciana 2022

WINEMAKER
WINERY
APPELLATION
COUNTRY
GRAPE VARIETAL

Victor Peinador
Bodegas Santa Eulalia
D.O. 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 Frutos Villar family who have been in the wine business since 1900. Together, they now grow vines on 253 hectares of land.

TERROIR

The 80 ha (198 acres) of Tempranillo produce a vine density of 2,400 vines / hectare (971 vines / acre) and yields 30 Hl/hectare (2.22 tons/acre). The soil is made of Franco gravel and limestone. The 45 year old vines get more than 2,400 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.

VINTAGE

The year 2022 in the Ribera del Duero region was marked by an extreme continental climate, characterized by intense heat and significant drought, with notable heat waves in July. This climate produced highly concentrated and balanced grapes, resulting in a vintage with great character.

VINIFICATION

Cold pre-fermentation maceration at 8°C, then traditional fermentation is in stainless steel vats of 35,000 litres and wood vats of 15,000 litres. Temperature-controlled fermentation at 27-29°C. Subsequently, it is run-off and left a while for settling before the barrels are filled.

AGING

In 225L barrels, wine ages between 12-14 months and racked every 3-6 months.

STYLE

Eye: Ruby red, clean with high medium layer.

Nose: A clean, powerful, and complex wine with elegant aromas. Characteristics of aging include lingering fruity fragrances and resinous nuances.

Palate: Full-bodied, well-balanced, overall highly harmonious. Long-lasting full taste.

Produces complex and elegant sensations at the back of the mouth, along with nuanced characteristics of aging and fruity flavors.

FOOD PAIRING

Meats, roasts, and cheeses.

SERVING TEMPERATURE

17°C (62.6°F)

WHEN TO DRINK

Now and up to 10 years, all year long.

TECHNICALS

Alcohol: 15%, Total acidity: 4.69 g/l, PH: 3.72, Residual sugar: 1.8 g/l



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