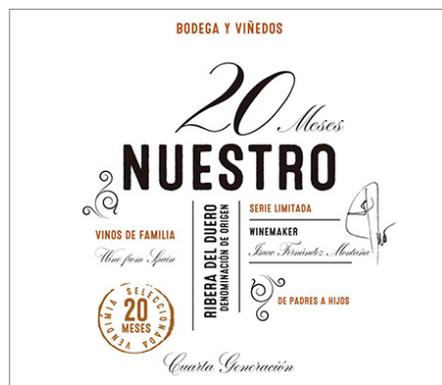


# Nuestro 20 Meses Reserva 2015 (Red Wine)



Nuestro wines come from a family tradition, whose beginnings go back to 1865, when the first Nuestro vines were planted (pre-phyloxera times). The current generation began collaborating with the Montaña family (well known in Rioja for their prestigious Viña Otano range) to continue this work with great success. The winery is located in Fuentelcesped - Burgos, in the best area of the Ribera del Duero appellation, a town which is historically known for the high quality and capacity of its wine to age well.

The winery utilizes a number of methods to produce the best possible wine including multiple thinning/green harvest passes through each plot, mechanical weeding (no chemicals used), application of organic fertilizer (from composted winery waste) and hand-harvesting of the ripe fruit. Their vineyards range in age from 30 to 155 years old. All the fruit is estate grown.

Nuestro means Our, and the aim is to share Our wines, Our tradition, Our culture, Our gastronomy and life philosophy. with our customers and friends. You are part of it. It is Nuestro.

<b>Appellation</b>	D.O. Ribera del Duero
<b>Grapes</b>	100% Tempranillo (Tinta del Pais) from vineyards El Miron, El Gallo, Las Fuentes Viejas (70-year-old vines)
<b>Altitude / Soil</b>	900 meters / Calcareous Clay
<b>Farming Methods</b>	Practicing Organic
<b>Harvest</b>	By hand in small boxes
<b>Production</b>	Fermentation in stainless steel (including Délestage)
<b>Aging</b>	20 months in French oak barrels
<b>UPC / SCC / Pack</b>	8437007000092 // 12

## Reviews:

“The ‘20 Meses’ bottling from Bodegas Nuestro de Dias Bayo is their oldest vine cuvée, being made from seventy year-old vines that grow nine hundred meters above sea level. The wine is composed entirely of tempranillo, sees its malolactic fermentation take place in four hundred and fifty liter French casks and is raised for twenty months in these barrels prior to bottling. After bottling, the wine is given another year and a half of bottle aging in the cellar prior to release. The 2015 “20 Meses” comes in listed at fourteen percent octane and offers up a superb bouquet of sweet dark berries, black cherries, Cuban cigar wrapper, dark soil tones, bitter chocolate and smoky new oak. On the palate the wine is plush, full-bodied, focused and shows off beautiful mid-palate depth, with lovely focus and grip, fine-grained tannins and excellent length on the complex finish. The raw materials here are obviously superior to the “15 Meses” bottling, as the vines are so much older, but I wonder if a bit of this advantage was lost with the malolactic fermentation taking place in cask here? In any event, this is really good wine, which is starting to already drink very nicely, but which will be even better four or five years down the road. 2020-2050.” **92+ points View from the Cellar**; Issue # 85 - January/February 2020

