

Alión 2017

Alión - Vega Sicilia - 300 cl. (Doble Magnum)

1994 was the first vintage of this wine. The bodega was bought in 1992. Meanwhile, the family has constantly been investing in the cellar and viticultural equipment. In 2000, stainless steel fermentation tanks were replaced by large oak vats and the oak barrel cellar was equipped with air conditioning; more recently, a new bottling line was also installed.



Vinification

13 months in new oak barrels from Nevers.



Storage potential

Drink as from: 2022
Best moment: 2028-2033
Until: 2039



To serve

18°C. Decanting is recommended during the 6 first years after bottling.



Trial analysis

Alión's philosophy is different from Vega Sicilia's. Alión makes modern wines, 100% Tempranillo Fino. After fermentation, the wine is aged for 13 to 14 months in French new oak barrels. Then it stays for 2 years in bottle. Its style is close to modern Bordeaux Grands Crus. Both concentrated and refined, fleshy and elegant. This great wine is a tribute to the graciousness of Tempranillo.



Assembly

Tinto Fino (100%)



Region:

Castilla y León



Appellation:

D.O. Ribera del Duero



Wine estate:

Alión - Vega Sicilia

Description domain

Alión is one of Spain's greatest wines - a classic. This is the modern top estate of the owners of Vega Sicilia (also in Ribera del Duero, some 10 kilometers away). Alión is a juicy and solid wine, with a great aging potential. Great wine indeed!