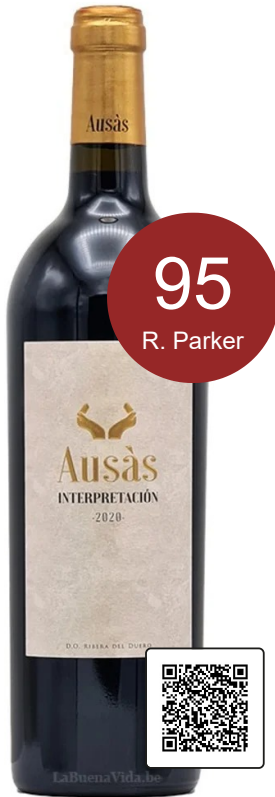


Ausàs, Interpretación 2021 Xavier Ausàs - 75 cl.

The new cult wine from the Ribera del Duero. A 100% Tempranillo made by Xavier Ausàs, who was the oenologist and technical director at Vega Sicilia from 1988 to 2015.



Vinification

The Tempranillo grapes ferment in stainless steel tanks en concrete tanks, with indigenous yeasts. The wine is then aged for 16 months in barrels and 500 litre vats (50%), not more than 40% of which are new oak.



Storage potential

Drink as from : 2024
Best moment : 2029-2034
Until : 2040



To serve

Best decant before serving in a large Bordeaux glass.



Trial analysis

This Tempranillo is like no other wine. It balances the ripeness of old vines and the juicy tannins brought by a careful élevage. One would put it at the intersection of a triangle between Flor de Pingus, PSI (a little less dense) and Alion.

Description domain

From 1988 to 2015, enologist Xavier Ausàs worked at Vega Sicilia. In 2016, he made his first wine under his own name: Ausàs Interpretación, which soon reached the status of cult wine in the Ribera del Duero!



Wine style:

Continental, elegant gourmet wine



Assembly

Tempranillo (100%)



Region:

Castilla y León



Appellation:

D.O. Ribera del Duero



Wine estate:

Xavier Ausàs