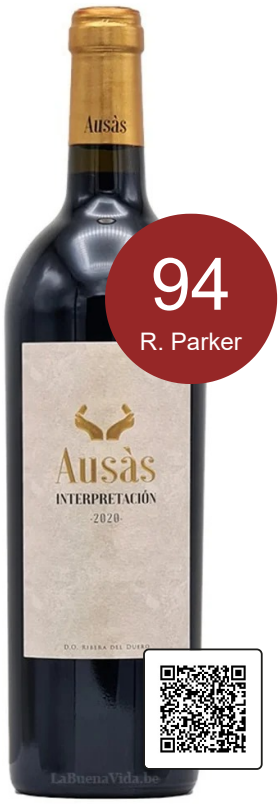
La Buena Vida
The Reference for wines from Spain

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Ausàs, Interpretación 2022
Xavier Ausàs - 75 cl.



The new cult wine from the Ribera del Duero. A 100% Tempranillo made by Xavier Ausás, who was the oenologist and technical director at Vega Sicilia from 1988 to 2015. 35 to 90 year old gobelet-trained vines.

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 30% of which are new oak.

Storage potential
Drink as from : 2025
Best moment : 2030-2035
Until : 2041

To serve
Best decant before serving in a large Bordeaux glass.

Trial analysis
A Tempranillo that is not a copy of existing wines but moves between depth from older vines with responsible ripeness and subdued barrel maturation with packs of fruit tannins. Perhaps it is easier to place it in a triangle of flavour style. Flor de Pingus with slightly more density than the PSI and a dash of Alión. The wine is based on 3 pillars: Aromatic purity of the tempranillo. Freshness due to altitude of its vineyards. Restraint in terms of Power and overextraction.

Wine style:
Continental, elegant gourmet wine

Assembly
Tinto Fino (100%)

Region:
Castilla y León

Appellation:
D.O. Ribera del Duero

Wine estate:
Xavier Ausàs

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!