

áster

VIÑEDOS Y BODEGAS

EL ESPINO

ESTATE BOTTLED

A NEW CONTEMPORARY STYLE OF RIBERA DEL DUERO

A magnificent harvest from the El Espino plot has allowed us to produce this second vintage of a current and vibrant Ribera that combines vigor and elegance, power and delicacy."

Miguel Muela (Winemaker)



2021 HARVEST

Mediterranean profile with challenging weather conditions throughout the cycle. Spring, with an irregular pattern of rains, gave way to a dry summer with high temperatures and moderate water stress that helped the ripening and concentration of flavors in the grapes. A very high-quality harvest, shorter than in previous years, with wines of great intensity, concentration, aromatic complexity, and remarkable aging potential. Officially rated as EXCELLENT.



100% Tinta del País



El Espino plot in the Anguix (Burgos) area, 7,9 ha.



Located at an altitude of about 800 m in a dry and low-fertility area. Loamy-sandy soil.

HARVEST AND PRODUCTION

The harvest was done manually in 20 kg boxes, selecting the best grapes on optical sorting tables. Cold maceration helped to highlight varietal aromas and the vibrant colors produced during the grape ripening process. After alcoholic fermentation, 50% of the wine completed malolactic fermentation in tanks and the other 50% in second-use French oak barrels.

AGING

In 20% new French oak barrels for 12 months with two manual rackings. After four months blending in the tank, it was bottled in May 2023.

TASTING NOTES

Intense ruby color with high depth and purple-pink rim. On the nose, it stands out for its high intensity, highlighting notes of forest fruits, redcurrant, cranberries, and plum, which intermingle with light aromas from barrel aging: ground coffee, licorice, and sweet peppers. Its passage through the mouth is fresh, balanced, with good body thanks to soft and delicate tannins. A new concept in our Ribera del Duero wines at an optimal moment for enjoyment.



15% Vol. Serve between 16-18°C



75 cL | 150 cL

ANÁLISIS: Total Acidity: 5,2 g/L | Volatile Acidity: 0,68 g/L | IPT: 87 g/L

áster