

FINCA EL OTERO

ESTATE BOTTLED

THE CLASSICISM OF RIBERA DEL DUERO. A UNIQUE PLOT.

"An extraordinary vintage from a privileged vineyard that once again produces a great Ribera, classic and energetic, powerful, complex, intense, and creamy, with black fruits and tamed tannins."

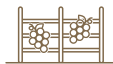
Miguel Muela (Winemaker)

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 Otero plot, 7.5 ha in the Anguix (Burgos) area.



Located at an altitude of 830 m on gently eroded slopes in a dry and low-fertility area. Loamy-sandy soil with a north-south orientation.

HARVEST AND PRODUCTION

We harvested early in the morning, taking advantage of the low temperatures to carry out a natural pre-fermentation cold maceration for a week. After this period, spontaneous alcoholic fermentation began and concluded in 16 days. Then, we transferred the wine to new French oak barrels where, over 92 days, it completed malolactic fermentation with weekly batonnage of the produced lees.

AGING

We selected the best barrels to start the aging process in new French oak for 16 months, with two rackings using the traditional method. The final blend was bottled in May 2023.

TASTING NOTES

Clean and bright, with an intense ruby color, very high depth, and garnet rim. Powerful aroma, full of layers of ripe fruit, blackcurrants, blueberries, and balsamic notes of mocha, clove, vanilla, and nutmeg, with subtle menthol notes in the background. On the palate, it is balanced, with structure, very smooth and round tannins that provide great final elegance. Long aftertaste with a great variety of balsamic and spicy memories.



15.5% Vol. Serve between 16-18°C



75 cL | 150 cL

ANALYSIS: Total acidity: 5.3 g/L | Volatile acidity: 0.62 g/L | IPT: 89 g/L

JULY 2025

