



## Consistency and elegance. Ribera del Duero personality.

### VINTAGE

The mild weather led to an early budbreak. The beginning of the summer was cool and wet, which regulated the yield of the vines and reduced production. In October, cold and dry conditions, with significant day/night temperature variations, helped the grapes to ripen slowly and steadily, and the vintage was officially classified as excellent.

### VINEYARDS, VARIETIES AND AGEING

100% Tinta del País from our Fuentecojo, La Cueva and Otero Joven vineyards, located around the winery in Anquix, Burgos. They are planted on silt-loam soils at 780 to 800 metres elevation.

We began harvesting on 3 October, making the most of the cool mornings. When the grapes were perfectly ripe, we selected and hand-picked the best bunches in the vineyard and placed them in 20kg boxes. Once in the winery, we carried out a second manual selection, eliminating the least suitable clusters for this particular vinification process. After gentle destemming and crushing, the grapes underwent alcoholic fermentation at a temperature below 28° C. After 18 days fermenting and macerating, the wine underwent malolactic fermentation in French oak barrels with weekly lees stirring over a two-month period. The wine was aged for 16 months in new French oak barrels (75%) and the remainder in second-use French oak vessels. The wine was racked three times using traditional methods and bottled in July 2022.

### PRESENTACIONES



### DATOS ANALÍTICOS

Alcohol Content	Service temperature	IPT
14,5% Vol	17°	80
Total Acity	Volatile Acity	Residual Sugars
5,0 g/l	0,65 g/l	1,4 g/l

### PAIRINGS

Recommended with appetizers, vegetables and rice dishes. Poultry and game birds. Fish stews. Mature cheese. Roast lamb and suckling lamb.

### TASTING NOTES

Deep crimson colour with garnet rim, clean and bright. Aromas of black fruit, blackcurrants and blackberries with sweet spices, fine herbs and liquorice in the background. Powerful on the palate, the fruit expression is smooth with hints of spice. The finish is balanced and structured, with pleasant acidity and the characteristic mineral notes of our terroir.