

2021



Our main aim harvest after harvest is to avoid the heavy style often found in the region and look for wines that show the character of the vintage with freshness, soft and round tannins, with fruit -driven noses and soft and elegant palate through minimal intervention, short macerations and use of neutral oak.

TECHNICAL DATA

Variety

100% Tempranillo

Denomination de Origin

Ribera del Duero

Soils and age of vines

Calcáreous-Clay - 75 years +

Yield

3000kg/he

Winemaking

Harvested by hand in 15kg cases. Cluster selection in field. 50% of the cluster are placed in an open top fermenter, the rest is destemmed. Gently stomp of the grapes.

Spontaneous fermentation, 2 gentle pissage a day, then manual pressing, and malolactic and aging (12 months) in 225 french oak barrels of 2nd and 3rd use. Minimal intervention.

Unclarified and Unfiltered.

Production

1000 bottles 75cl

Alcohol 15%.

