



D.O. Ribera del Duero



100% Tinta del País



La Horra, Burgos (Castilla y León)



Century-old vineyards



Red wine



14.5% vol. alcohol



750 ml bottle

AWARDS & RATINGS



WINEMAKING

Made from 100% Tinta del País grapes from a single plot of century-old vineyards, located at an altitude of 857 meters. The vines are goblet-trained, and the harvest and destemming are done by hand. In the winery, a whole-berry vinification is carried out, beginning with alcoholic fermentation at a controlled temperature, with manual punch-downs three times a day for a period of 15 to 20 days. Later, the must, separated from its skins, is transferred to new 225 and 500-liter French oak barrels, where malolactic fermentation takes place over 16 months. Afterwards, the wine spends years in 0.75-liter Burgundy bottles, where it finishes rounding out and achieves its maximum expression. Its production is limited and numbered at 1210 bottles.

TASTING NOTES

Deep cherry color with violet highlights. On the nose, aromas of ripe fruit (cherries, blackberries, and plums) dominate, with a very fine balance between slight lactic notes, spices, and an elegant background of aging. On the palate, it has a powerful and enveloping entry, with silky yet firm tannins, well integrated with its balanced acidity. The cherry flavor stands out, with a round texture and a long, elegant finish.

FOOD PAIRING

It shines with roast suckling lamb/roast lamb, grilled red meats, game, and flavorful stews. Its toasted and spicy notes make it an excellent companion for mushroom dishes and reduced sauces, aged cheeses, and dark chocolate, if you're looking for a hedonistic pairing.

PRE 2021

Edición Limitada



A red wine with cherry and ripe fruit in the foreground, with spicy touches, a balsamic background, and a long, elegant finish.