

HITO

2021



Characteristics of the harvest

The 2021 vintage saw mild Spring temperatures, abundant rainfall in April and a summer with temperatures slightly lower than usual, which slowed the plants' vegetative cycle. Rain was scarce at the beginning of Autumn, promoting the ripening of the grapes.

Winemaking process

A wine produced using grapes harvested from the lowest parts of our vineyards. Its alcoholic fermentation is made at a controlled temperature in steel tanks for 12 days followed by malolactic fermentation for 30 days. Aged in French oak barrels.

Tasting notes

Clean and bright, cherry red color with violet trim. The nose is intense and expressive, dominated by the varietal aromas of Tempranillo at its optimum maturity, accompanied by subtle notes of aging and toast. In the mouth it is a balanced wine, with good structure and persistence.

Technical details

Appellation: Ribera del Duero
Soil: Limestone - Clay - Stony
Location: Castrillo de Duero
Orientation: North and southeast
Malolactic F: 30 days in stainless steel deposits
Variety: Tempranillo
Ageing: French oak barrels



Story

The word "HITO" means a stone post, sometimes carved, which is used to indicate the direction or distance of paths or to mark boundaries. Hito is a young wine introduced to complete the range of a modern and innovative winery. It is produced using the winery's youngest vineyards grafted with the Tinto Fino clone selected from the most emblematic vineyards of the zone.

Awards

	2010	2013	2014	2015	2016	2017	2018	2019	2020
<i>Robert Parker</i> WINE ADVOCATE	90								
Wine Spectator	90			90	91	90		90	89
WINEENTHUSIAST									93
Wine & Spirits vincus		91							
Guía Peñín	90		90						
Guía Proensa						90	90		
Avance de los >vinos									
JAMES SUCKLING.COM					90				
JEB DUNNUCK							90		
GG								90	91

