

CEPA 21

2017



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STORY

A wine with roots anchored in the most authentic winemaking tradition of Ribera del Duero but with an innovative vocation. Elaborated from grapes from an ideal location where exposure, climate and soil combine to obtain excellent grape quality

CHARACTERISTICS OF THE HARVEST

2017 was an atypical vintage from the outset, with abnormally high temperatures in early spring that led to early bud break. Frosts at the end of April affected the vineyards and considerably reduced production. The dry, hot summer favoured regularisation of the plant and an early harvest.

WINEMAKING PROCESS

Its alcoholic fermentation is carried out in stainless steel tanks at a controlled temperature for 18 days, followed by malolactic fermentation for 30 days. Aged in French oak barrels.

TASTING NOTES

Picota cherry red in colour with a garnet rim. The nose is dominated by Tempranillo varietals matured over time in the barrel but retaining their freshness well. The aroma is enriched by the notes of a respectful barrel ageing and subtle hints of spices and balsamic. On the palate it shows a good structure with a long and persistent aftertaste.

TECHNICAL DETAILS

Appellation: Ribera del Duero

Soil: Limestone - Clay - Stony

Location: Castrillo de Duero

Orientation: North and South-east

Malolactic Fermentation: 30 days in vats

Variety: Tempranillo (Tinto Fino)

Ageing: French oak barrels

	2009	2010	2011	2012	2013	2014	2015	2016	2017
El Financiero	91	91+	90			90		90	
Wine Spectator			92			90	92		
Wine Enthusiast	91	92				91	90		
Wine & Spirits	91						93		
vincus	91	90	91						
GUÍA PEÑÍN	92	92	91				92	92	91
Guía Proensa	90	94			93		93	92	
Vinos	90	92	90		91		91		
JAMES SUCKLING.COM							92		
JEB DUNNUCK								92	

CEPA 21 BODEGAS