

CEPA 21

2020



Characteristics of the harvest

The weather in 2020 was marked by a slight rise in the average temperature which, together with the abundant rainfall in spring, allowed the vines to develop well. The harvest was accompanied by rainfall that did not affect the quality of the grapes obtained, which will be used to make wines of high quality, aromatic expression and intensity.

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

Intense cherry red cherry color, clean and bright. The nose is expressive, with a combination of Tempranillo's own notes, matured by the time in barrel but preserving a good freshness. The palate is elegant, full-bodied, with abundant and sweet tannins and balanced acidity. Its aftertaste is long and very persistent and pleasant.

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

Ageing: French oak barrels



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.

Awards

	2009	2010	2011	2012	2013	2014	2015	2016	2017	2019
<i>Ribera del Duero</i>	91	91+	90			90		90		
Wine Spectator			92			90	92			91
WINEENTHUSIAST	91	92				91	90			91
WineSpirits							93			
vinous	91	90	91							
Guía Peñín	92	92	91				92	92	91	91
Guía Proensa	90	94			93		93	92	92	93
vinos	90	92	90		91		91			
JAMES SUCKLING.COM							92			91
JEB DUNNUCK								92		
GG									94	

