

HITO

2022



Characteristics of the harvest

The low rainfall in winter and high temperatures in spring caused rapid plant growth that continued throughout the summer period, leading to early ripening. The rainfall prior to the harvest helped to balance out the composition of the grape and resulted in a year of high phenolic and sanitary quality.

Winemaking process

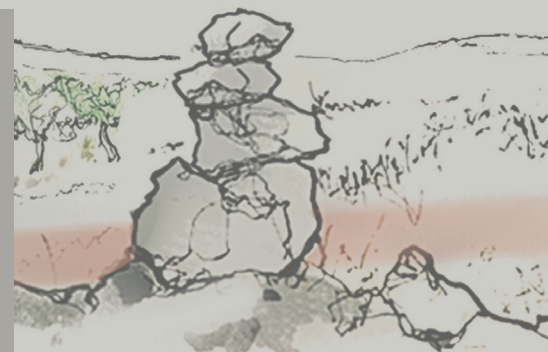
After a brief maceration and the elimination by physical decanting of the suspended solids in the must, it is fermented at 14°C for approximately 20 days. After ageing on the lees, the wine is bottled.

Tasting notes

A clean and bright wine, pale pink in tone. Its nose is fresh and expressive, with fragrances of red fruit and subtle notes of white flowers that provide complexity. Its palate is a faithful reflection of its nose: expressive, with a pronounced but balanced acidity and a hint of sweetness, resulting in a delightful wine with an elegant and fresh personality.

Technical details

- Appellation:** Ribera del Duero
- Soil:** Limestone - Clay - Stony
- Location:** Castrillo de Duero
- Orientation:** North and southeast
- Malolactic Fermentation:** No M.F.
- Variety:** Tempranillo



Story

The word "HITO" means a stone post or milestone used to indicate direction or distance along roads as well as marking land boundaries. This wine has been created to offer the freshest and most aromatic version of our variety, without any ageing at all, made with the same grapes as our great red wines.

Awards

	2013	2014	2015	2016	2017	2018	2019	2020	2021
<i>Robert Parker</i>	87	88		88	87	89	89	89	
Wine Spectator						87			
WINEENTHUSIAS									
Wine & Spirits	87								
vinous	87	88	89		89		90	90	
Guía Peñín								88	88
Guía Proensa									
Amper & Vinos	88		88						
JAMES SUCKLING.COM				89	88				
JEB DUNNUCCI								90	

