



Typicity and minerality. Powerful and balanced.

HARVEST

Slightly wetter than previous years, winter and spring were ideal in terms of water reserves for the plants' growth. Summer temperatures were more moderate than usual in the area so our vineyards were in excellent condition at the start of veraison. The favourable weather in September and, above all, in October helped the grapes to reach full and balanced ripeness. This vintage is notable for its strong Atlantic influence, with balance and freshness and plenty of black fruit presence.

VINEYARDS, VARIETIES & AGEING

100% Tinta del País from Finca El Otero in Anguix (Burgos). This plot is located on gently eroded slopes in dry, non-fertile top quality soils where we produce this wine in exceptional vintages.

Harvest began at Finca el Otero on 11 October picking the grapes in 20 kg boxes. We made the most of the low morning temperatures that are usual in the area to carry out a natural pre-fermentative cold soak for eight days. After this time, alcoholic fermentation began spontaneously and was completed in 18 days. The wine was then transferred to new French oak barrels where it finished malolactic fermentation after 87 days, with weekly stirrings of the lees. At the end of this stage, we selected the best barrels to commence ageing in new French oak vessels for 16 months, with two traditional-style rackings. This wine was bottled in June 2020.

PRESENTATIONS



ANALYTICAL DATA

Alcohol Content	Volatile Acidity
15% Vol	0.58 g/l
Total Acidity	IPT
4.6 g/l	82

PAIRING

A powerful and elegant Ribera del Duero that enhances red meats, roast lamb and mature cheese.

TASTING NOTES

Deep ruby red colour with garnet rim, clean and bright. Intense and complex, with penetrating aromas of black fruits, blueberries and blackcurrants, undergrowth, toasted hints, toffee, coffee powder, liquorice, clove, vanilla and Lebanese cedar. Fresh and balanced on the palate, with ripe, creamy tannins that emphasise its elegance, backed by a harmonious and profound mouthfeel. Long and pleasant finish, with a broad combination of balsamic and spicy nuances.