

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

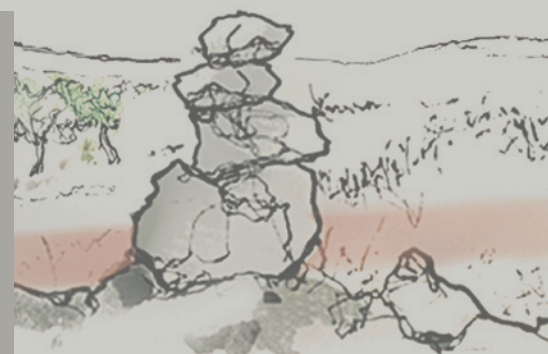
After a brief maceration and the elimination by physical decanting of the suspended solids in the must, it is fermented at 14°C for approximately 20 days. After ageing on the lees, the wine is bottled.

Tasting notes

Very pale salmon pink. Aromas of red fruit come to the fore of an attractive and delicate bouquet, enriched by floral, almost citrus, notes. Easy and very fresh on the palate, with balanced acidity that invites us to take another mouthful

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
<i>Robert Parker</i>	87	88		88	87	89		
Wine Spectator						87		
WINEENTHUSIAST								
Wine & Spirits	87							
vincus	87	88	89		89			
Guía Peñín								88
Guía Proensa								
>vinos	88		88					
JAMES SUCKLING.COM				89	88			
JEB DUNNUCK								90

