

CEPA 21 2016

HISTORY

A wine with its roots set in the most authentic wine growing tradition of the Ribera del Duero, but with an innovative vocation. Produced with grapes from an ideal enclave, where exposure, climate and soil come together to produce a Tempranillo variety of excellent quality.

CHARACTERISTICS OF THE HARVEST

The cool temperatures at the start of spring, together with the abundant rains, slightly delayed the budding of the vines. Summer temperatures were slightly higher than usual, and the month of September was especially dry. Soil water reserves were sufficient to maintain optimum plant performance. As a result, this was a year with an abundant, balanced harvest of great ripeness.

WINEMAKING PROCESS

Fermented in stainless steel deposits at a controlled temperature for 18 days, after which the malolactic fermentation takes place for 30 days. Aged in French oak barrels.

TASTING NOTES

Dark cherry red in colour with ruby rims, this wine is intense and fruity on the nose, with the freshness of the vintage, but the complexity and elegance of the brand. It is mellow and structured in the mouth, and once again reminiscent of ripe black fruit. The aftertaste is long and persistent.

DATA SHEET

Appellation: Ribera del Duero

Soil: Calcareous-clay-stony

Localion: Castrillo de Duero

Orientation: North and Southeast

Malolactic Fermentation: 30 days in stainless steel deposits

Variety: Tempranillo (Tinto Fino)



Ageing: French oak barrels



BODEGAS CEPA 21

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