

CEPA 21

2017



BODEGAS CEPA 21

Bodegas Cepa 21 S.A. Castrillo de Duero
Valladolid-España (SPAIN) · Tfno. (+34) 983 484 083
www.cep21.com · bodega@cep21.com



HISTORY

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

CHARACTERISTICS OF THE HARVEST

2017 was an atypical vintage from the outset, with abnormally high temperatures in early spring that led to early bud break. Frosts at the end of April affected the vineyards and considerably reduced production. The dry, hot summer favoured regularisation of the plant and an early harvest.

WINEMAKING PROCESS

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

Picota cherry red in colour with a garnet rim. The nose is dominated by Tempranillo varietals matured over time in the barrel but retaining their freshness well. The aroma is enriched by the notes of a respectful barrel ageing and subtle hints of spices and balsamic. On the palate it shows a good structure with a long and persistent aftertaste.

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 (Tinto Fino)

Ageing: French oak barrels

	2009	2010	2011	2012	2013	2014	2015	2016
	91	91+	90			90		90
			92			90	92	
	91	92				91	90	
	91						93	
	91	90	91					
	92	92	91				92	92
	90	94			93		93	92
	90	92	90		91		91	
							92	
								92

CEPA 21 BODEGAS