

# HITO 2018

## HISTORY

The word "HITO" means a stone post or milestone used to indicate direction or distance along roads as well as marking land boundaries. Hito is the young wine in the range of this modern and innovative winery. Produced from grapes selected from the vines located at the lowest area of our vineyard, grafted with the Tinto Fino clone from the most emblematic vineyards of Bodegas Emilio Moro.

## DETAILS OF THE HARVEST

The 2018 vegetative cycle began with an extraordinarily rainy April and May, which caused a slight delay in budding. The rainfall sat below the historical levels during the summer months, which helped to balance the cycle. Temperatures were very close to normal for the region, except during the last stage of ripening when they were above average. This helped to bring the year to a close with optimum ripeness levels and great balance in the grapes.

## WINEMAKING PROCESS

Produced from grapes selected from the vines located at the lowest area of our vineyard, fermented at a controlled temperature in stainless steel deposits for 30 days and aged in French oak barrels.

## TASTING NOTES

A very lively dark cherry red colour. Intense and honest on the nose, where the varietal aromas of the Tempranillo at its optimum point of ripeness predominate. Subtle hints of ageing appear in the background as well-integrated spiced and toasted notes. In the mouth it has body and length, balanced acidity and good persistence.

## TECHNICAL DETAILS

**Appellation:** Ribera del Duero

**Soil:** Chalk - Clay - Pebble

**Location:** Castrillo de Duero

**Orientation:** North and Southeast

**Malolactic Fermentation:** 12 days in steel tanks

**Variety:** Tempranillo

**Ageing:** French oak barrels



	2010	2013	2014	2015	2016	2017	2018
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