

HORCAJO

2015

HISTORY

The Horcajo plot that gives the name to this wine is situated at an altitude of between 850 and 900 metres. Its location makes excellent conditions for vine cultivation for the soil heterogeneity the soil fertility and the capacity to protect vine against frosts. These conditions ensure that this plot produces a rich and structured aromatic wine.

CHARACTERISTICS OF THE HARVEST

Higher than average temperatures from April until the end of the month of July favoured a good vegetative cycle of the vine. Isolated rainfall in July helped overcome the high seasonal temperatures. After the veraison, the influence of day and night temperature fluctuations favoured the early maturity of the grapes and as a result produced an extraordinary vintage.

WINEMAKING PROCESS

It is produced with grapes fermented at controlled temperature in stainless steel deposits. It's malolactic fermentation takes place in French oak barrels for 30 days. Aged in French oak barrels.

TASTING NOTES

Very intense cherry red colour, on the nose is very elegant and complex with combination of mature black fruit and aromas from aging, balsamic, spicy and marked minerality. In the mouth it is powerful with strong silky and sweet tannins. The aftertaste is long and persistent.

TECHNICAL DETAILS

Appellation: Ribera del Duero

Soil: Calcareous - Clay

Location: Castrillo de Duero

Orientation: East

Malolactic Fermentation: 30 days French oak barrel

Variety Tempranillo

Ageing: French oak barrels



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