

MALABRIGO

2015

HISTORY

Malabrigo is the name given to our most emblematic vineyard. The plots characteristics are its loamy and sand-clay soils and the extreme climatic conditions with important temperature fluctuations between day and night. All of these aspects give a great importance to the concept terroir aiding it to reach extraordinary levels and gives it character.

CHARACTERISTICS OF THE HARVEST

Temperatures were higher than usual in the months of April until mid-July, which favoured a good development in the vegetative cycle. The occasional rainfalls in July helped to overcome the seasonal high temperatures. After the veraison, night temperatures dropped significantly while diurnal temperature variations averaged 25 Degrees Celsius. This helped the grape maturation and resulted in an extraordinarily good vintage.

WINEMAKING PROCESS

Malolactic fermentation takes place in French oak barrels for 30 days and its aging in French oak barrels.

TASTING NOTES

Intense cherry red colour very characteristic of this wine. The 2015 harvest is a full expression of intense aromas, great personality and subtle notes. The characteristics of the Tempranillo that are expressed from this terroir in such a special manner meet the winery expectations once again. On the palate its fullness and well-structured ripe tannins can be appreciated with a long finish.

TECHNICAL DETAILS

Appellation: Ribera del Duero

Soil: Clay - Loamy - Sand

Location: Castrillo de Duero

Orientation: North and Southeast

Malolactic fermentation: 30 days in French oak barrels

Variety: Tempranillo

Ageing: French oak Barrels



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2010 2011 2014 2015

	93	92	90	91
	93	90	92	
	95	93	92	
	94			93
		93		
	93	93		
	95	96		94
	94	93		92
		93	93	

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