



BODEGAS CEPA 21

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MALABRIGO

2016

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

The cold 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

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

TASTING NOTES

Deep cherry red in colour with ruby rims. Complex and intense on the nose with a base of black fruits typical of the variety and subtle ageing notes from the barrel bringing richness to the whole. It is emphatic yet amiable in the mouth, full-bodied, with very ripe tannins and a long and persistent aftertaste.

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

	2010	2011	2014	2015	2016
	93	92	90	91	
	93	90	92		
	95	93	92		
	94			93	
		93			
	93	93	93	93	
	95	96		94	
	94	93		92	
		93	93		
			94		

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