



Ribera del Duero Parcelas de Altura D.O. Ribera del Duero

Varieties

85% Tempranillo, 15% Merlot.

Type of wine

Red wine aged for 12 months in French and American oak barrels.

Analytical parameters

Alcohol: 14.5 %, Acidity: 4.70 g/l, Residual Sugar: 2.20 g/l

Winemaking

85% old-vine Tempranillo, 15% Merlot. Plateau soils at over 900 m altitude in Piñel de Arriba, Valladolid. Grape selection is carried out in the vineyard and again on the sorting table. The stems are removed without crushing the grapes. Long, low-temperature macerations take place in oak vats with submerged caps. Pump-overs occur naturally by gravity to achieve optimal extraction of polyphenols. Malolactic fermentation takes place in French oak barrels. The wine is bottled without filtration. It is aged for a total of 12 months in American and French oak.

Tasting notes

Color: Intense ruby-red color with deep concentration.

Nose: Appealing aromas of cinnamon, spices, lavender and black cherry, resulting in a smooth-textured, well-balanced wine.

Palate: Rich, concentrated and full-bodied, yet elegant and complex. Silky tannins, a succulent structure and excellent depth.

Food pairing

Red meat, all types of grilled meats, stews, game dishes and aged cheeses.

Awards

- Mundus Vini Gold - 2020
- Best of Show - 2024 (Germany)
- Conc. Mondial Bruxelles Gold - 2024 (Belgium)
- 96 Pts. Decanter - 2024 (UK)
- 91 Pts. Suckling - 2023 (USA)