



RIPPA DORII

CRIANZA 2021

VARIETIES

Tempranillo or Tinta del País single variety.

VITICULTURE

To make this wine we selected a series of different family vineyards in the Fuentecén heathland at an altitude of nine hundred metres, located in the heart of the Burgos province district of the Ribera del Duero. Vine plants over twenty-five years' old with yields of less than five thousand kilos per hectare planted in different types of soil, from stony ground to clay and those with white chalky rock.

HARVEST 2021

The 40th anniversary vintage of the Ribera del Duero Designation of Origin was rated as EXCELLENT by the Board. The cycle began with the historic Philomena snowstorm in our vineyards in the Fuentecén zone, with extraordinarily low temperatures. The rains extended until mid February and spring came early with temperatures of up to 25°C at the end of March, which led to early budburst. The summer was hot and dry with very cool nights. Ripening was a little later than normal and harvesting began with very good acidity levels and a potential of 14° strength.

ELABORATION

The first selection is made in the vineyard. We take advantage of the higher, cooler zones where we can ensure slower, gentler ripening of the fruit. We can use the vineyards on the high heathland at an altitude of over nine hundred metres above sea level. The date of the harvest is always decided by testing the grapes.

Maceration: The grapes are macerated at 10°C for three days prior to fermentation.

Alcoholic fermentation: We spread it over 18 days with temperatures between 22 and 26°C with daily pumping over and stirring of the lees.

Malolactic fermentation: We divide it into lots and it takes place in both tanks at the beginning of fermentation and in barrels at the end.

AGING

Twelve months in the cask with thirty per cent made of American oak and seventy per cent French oak, in which we alternate different degrees of toasting. All the casks are either used for the first time (50%) or for one previous wine (50%).

TASTING

Colour: Intense magenta-coloured robe with ruby glints. It stains the glass and the tears are very persistent.

Aroma: Intensity and complexity of fruit and wood, blueberries, blackberries, vanilla and nutmeg. Hints of pastries and toffee. You can appreciate the elegance of the limestone and the stones of the high heathland of Fuentecén.

Taste: Intense, fresh and deep on the palate. It has a very pleasant, persistent attack. A large number of caudalies means you remember the wine for a long time. In the retronasal phase the balance of fruit and wood, elegance and greatness, predominate.

Alcohol: 14,5 % Alc. by Vol.

SERVING AND STORAGE TEMPERATURE

Best served at 14-18 °C.

CELLARING POTENTIAL

It is a wine which is perfect for drinking now. If it is stored in optimum conditions (12-14°C) at 60% relative humidity and without temperature variations, it could last several years, even decades.

