



RIPPA DORII

CRIANZA 2022

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 2022

The quality and condition of the grapes which came into our Fuentecén winery (Burgos) can be classified as exceptional. The year was very complicated due to the heat and lack of rainfall during the summer, in which the temperature peaks were recorded. The rains in April gave way to spectacular bud burst and kept the moisture in the deepest layers of the vineyard soil. The perfect combination of ideal phenolic maturation and potential alcohol, together with the great state of health of the berries and being patient in order to pick the grapes at the right moment, gave us wines with good depth of colour, backbone, complexity and great cellaring potential.

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 forty per cent made of American oak and sixty 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.

