



RIPPA DORII

# LOS CURAS

2023



## VARIETIES

Verdejo.

## VITICULTURE

Our vineyard called Los Curas has a really special emplacement, on a very gentle slope near Rueda itself, at an altitude of 750 metres, right at the heart of the historic white wines of Castile, with incredibly unique, heterogeneous soil on a diluvial and alluvial terrace. The substrate is very poor in organic matter but rich in magnesium and calcium, with a carpet of smooth pebbles which make for excellent drainage. Deeper down sediments of whitish-coloured sediment appear due to the virtually total absence of clay and iron oxide.

## HARVEST 2023

The year began with a frost in the first days of April, while the plant was still dormant. During the growing cycle there were none of the early heatwaves in the months of May and June of the year before, but rather an unusual wet spell which lasted throughout the month of June. The summer months were also very favourable and typical of our district. Halfway through the grape harvest, at the beginning of September, there was 40 to 70 mm accumulated rainfall, just when the vines were beginning to suffer the effects of the drought. However, this rainfall was highly beneficial. The harvest was not very large in quantity, but the grapes entered the winery with excellent quality, ideal for long cold maceration and working with the lees.

## ELABORATION

The process begins in the harvest. At night. To take advantage of the cool of darkness and for the grapes to reach the winery in optimum condition. Los Curas is less than five kilometres from the RIPPA DORII wine cellar and this makes things much easier. The grapes are cool when they arrive at the winery but it's important to help them by cooling them down a few degrees more. In this way the extraction from the pressing is as rich as possible and a greater amount of aromas are transmitted to the must. By keeping the must at temperatures below 14-16 degrees, fermentation does not start and therefore its cleaning and stabilization happens by decantation. Thereby, a natural racking that does not subtract any richness or complexity from the wine. In this way, we ensure that the fermentation is as clean and natural as possible, without undesirable aromatic contamination, smooth and without temperature peaks that could affect the elegance and finesse of Los Curas to be as faithful as possible to the texture of the soil of such a privileged place. The racking occurs naturally and extends for more than twelve hours of maceration. Part of the wine is fermented with its finest lees in stainless steel tanks, and another part is fermented and aged in french oak barrels. In both cases for six months. The final blend of Los Curas wine is a mixture of both wines, with 80% from the tank blend and 20% from the oak barrel one.

## TASTING

**Colour:** A very bright, greenish-yellow colour with golden glints.

**Aroma:** Very inviting on the nose with complex aromas of aniseed and fennel over a creamy base which shapes the overall impression. Reminders of lemon fruit gums, slight honeyed notes of orange blossom and purple hearts sweets. Tropical fruit such as passion fruit coming through. An endless palette of aromas.

**Taste:** A supple, juicy mouth-feel with a long finish with a very fine touch of bitterness in the tail. Juicy at the end with excellent acidity. Well –balanced on the palate with a sweetish attack, body and a fresh, juicy finish. Very, very long.

**Alcohol:** 13,5 % Alc. by Vol.

## SERVING AND STORAGE TEMPERATURE

Best served at 7-11 °C.