



RIPPA DORII

ROBLE 2023



VARIETIES

Tempranillo or Tinta del País single variety.

VITICULTURE

Selected family-owned vineyards in the heart of the Ribera del Duero in the zone of the Cuenca del Riaza in the province of Burgos, on the heathland of Fuentecén. Vines over 15 years' old with yields of less than 5,500 kilos per hectare.

ELABORATION

We make an initial selection in the vineyards by tasting the grape for ripeness so as to decide the date for the harvest and the optimum time to pick in order to achieve the highest amount of fruit notes.

Maceration: The grapes are left to macerate with the skins for three days prior to fermentation.

Fermentation: Gentle and allowed to spread over time (more than 14 days), with temperatures between 21 and 23°C. We then trigger the malolactic fermentation during the final stages of alcoholic fermentation.

AGING

Seven months in new casks, made up of 40 per cent American oak and 60 per cent French oak, with different levels of toasting. All the casks are being used for their first vintage.

TASTING

Colour: Intense, violet-coloured robe which underlines its youth and liveliness. Persistent tears in the glass.

Aroma: Intense fruit aromas of ripe, dark berries such as blackcurrants, blueberries and blackberries. Subtle notes of red berry fruit also appear along with floral nuances of violets. Slight aroma of well-integrated oak without overshadowing the fruit which is always present. Hints of liquorice and a presence of the clay soils of the Fuentecén heaths.

Taste: A lively mouth-feel with a very pleasant, balanced attack. A long drink. Good balance of acidity, tannins and alcohol. In the retronasal phase its fruit essence returns.

Alcohol: 14,5 % Alc. by Vol.

SERVING AND STORAGE TEMPERATURE

Best served at 12-15 °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.

0,75 L. | 1,5 L.