



RIPPA DORII

ROBLE 2024

GRAPE VARIETY

Single varietal Tempranillo or Tinta del País.

VITICULTURE

Selected family vineyards in the heart of the Burgos area of the Ribera del Duero: the Riaza River Basin, on the Fuentecén plains. Vineyards over 15 years of age, planted in various soils, from stony, clay-based soils to white limestone. Yields below 5,500 kilos per hectare.

2024 VINTAGE

The 2024 vintage reflects the great quality of the growth cycle experienced in our area of high plains and slopes in Fuentecén, although we were affected by frost at the start of the cycle and several stormy episodes at the beginning of the summer. However, the temperatures were mild and there was more than enough rainfall to ensure that the plant did not suffer during the driest and hottest periods of the summer, especially the heatwave that occurred during the months of July and August. Harvesting was conditioned by the rain in September, which meant that we had to start, stop and restart several times. The harvest was carried out over two weeks (we started on the 26th September and finished on the 11th October) and we had to optimise all the winery resources to ensure that the grapes received the maximum care upon arrival. The freshness of our vineyards, located in high elevation areas of moorland and hillsides, was once again our greatest ally, helping to achieve slow, gentle and extraordinarily homogeneous ripening.

WINEMAKING

We carried out the first selection in the vineyards by tasting grapes to determine when they were ready to harvest and to find the ideal time to pick them with the aim of maximising the quantity of fruit available.

Maceration: Pre-fermentation maceration was carried out over three days.

Fermentation: Slow, gentle fermentation (over more than 14 days) at temperatures between 21 and 23°C. We then induced malolactic fermentation during the final development stage of the alcoholic fermentation.

AGEING

Seven months' ageing in new barrels, with 40 percent of American oak and 60 percent of French oak with different levels of toast. All the barrels are first use.

TASTING NOTES

Colour: A deep and vibrant shade of purple that reflects its youthfulness and energy. Dense, persistent legs.

Aroma: An explosion of ripe fruits, mainly black fruits such as blackcurrant, blackberry and blueberry, accompanied by delicate touches of red fruit and floral hints of violet. Well-integrated oak is subtle in its presence, without obscuring the fruit that plays the leading role. Licorice notes with an earthy aftertaste that evokes the clay soils of the Fuentecén plains.

Flavour: Full of life, it is smooth and balanced upon entry. Enjoyably long and pleasant on the palate, with the acidity, tannins and alcohol all in perfect harmony. Its fruity character once again stands out on the finish.

Alcohol by volume: 14.5 %

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.