



RIPPA DORII  
SALOMÓN  
2023



#### VARIETIES

Single variety wine made from Tempranillo or Tinta del País.

#### VITICULTURE

Salomón is an old bush-vine (gobelet-trained) vineyard of Tinta del País, spanning less than four hectares, planted over forty years ago in the Marco Real plot, located in Fuentecén at the heart of the Burgales Ribera del Duero.

This family-owned single vineyard lies on gentle natural slopes at elevations exceeding 820 meters above sea level. The soils feature layers of limestone and stony gravel combined with distinctive white clays resulting from the erosion of the Rianza River.

#### HARVEST 2023

The 2023 growing season is remembered as a highly positive cycle for our vineyards in Fuentecén and the Rianza valley. The year started with markedly cold days, followed by a spring with temperatures aligning closely with historical averages. Summer, however, proved warmer than usual. Rainfall was erratic: April and May were dry, June brought intermittent thunderstorms, and the summer remained predominantly dry. Rains returned in September just prior to harvest, necessitating a staggered and meticulous picking schedule to achieve optimal ripeness in each parcel. Wines from this vintage stand out for their aromatic subtlety and remarkable elegance on the palate, showcasing freshness and balance achieved despite the challenging conditions.

**Harvest date:** October 4.

#### ELABORATION

Hand-harvested grapes are transported to the winery in small crates. For this single-vineyard parcel, we employ a traditional technique that keeps the cap constantly saturated with must — reminiscent of ancient lagar pressings — without mechanical intervention, relying instead on gentle, natural pump-overs. Fermentation temperature is carefully managed for greater uniformity, while harnessing the natural CO<sub>2</sub> produced during the process.

The grapes are cooled to 8–10 °C for a delicate prefermentative maceration that locks in aromatic compounds and color. After four days, we inoculate with indigenous yeasts selected from the vineyard itself to kick off alcoholic fermentation, which lasted 19 days with daily gentle punch-downs until devatting. The natural weight of the cap delivers a precise, feather-light extraction that highlights the most nuanced and refined aromas.

#### AGEING

Malolactic fermentation takes place in new barrels of Iberian oak (*Quercus pyrenaica*, also known as rebollo or Spanish oak), with two weekly bâtonnages. The subsequent élevage extends for eleven months in the same barrels, during which the tannins are refined toward greater length and depth.

#### TASTING NOTES

**Colour:** Deep purple, almost impenetrable. Luminous with exceptional chromatic density; it stains the glass profoundly and displays a thick, slow tear.

**Aroma:** Clean, intense, and highly persistent. Very ripe fruit dominates (blackcurrants, juicy blackberries, ripe plums), beautifully enhanced by delicate contributions from the Iberian oak: hints of incense, soft tobacco, clove spice, and an elegant touch of dark chocolate à la “after eight.”

**Taste:** Luscious and enveloping entry, underscored by vibrant acidity and an exceptionally long finish. The tannins are sweet and fully ripe, delivering impeccable balance between tannic structure and acidic freshness. The texture is refined, fluid, and velvety, conveying remarkable intensity and noteworthy elegance.

**Alcohol:** 14,5% Alc. by Vol.

#### SERVING AND STORAGE TEMPERATURE

We recommend serving at 14–18 °C. For optimal evolution, store at 12–14 °C and 60% relative humidity.

#### AGEING POTENTIAL

Enjoyable right now, yet this wine possesses substantial capacity for positive bottle development over several years when cellared under proper conditions.