

Guía Peñín
93
Points

James Suckling
92
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DENOMINATION OF ORIGIN:	Ribera del Duero
VINEYARD AREA:	Piñel de Abajo.
VINE AGE:	25 years.
SOILS:	Extremely limestone with a slight slope. Very poor in its fertile horizons and with a very fragile texture in depth to favour root penetration.
VARIETIES:	100% Tempranillo. Tinta Fina del País
ELABORATION:	Manual harvesting in boxes. Gentle destemming and crushing. Intense maceration, reaching 30 degrees, over the last days of fermentation. Daily pumping over and two délestages at the end of alcoholic fermentation. Malolactic fermentation in stainless steel tanks. Bottled after a brief filtration to avoid altering the wine's organoleptic characteristics. Long repose in the bottle before release onto the market.
AGEING:	18 months in 225-litre French oak barrels.
ALCOHOL:	14,5%

TASTING

First, the terroir



Very deep cherry red in colour. Clean, bright and dense.



The nose is very complex and of great intensity. It shows notes of red fruit, ripe black fruit, balsamic and a distinct mineral character. After refinement in the bottle, typical tertiaries of classic Ribera del Duero reservas begin to appear.



The palate is ample and fleshy, with ripe, marked tannins, typical of soils with a high limestone content. Very balanced, with a long aftertaste and a long life ahead. Decanting is recommended before consumption.



HOLDING:

La Cruz, Piñel de Abajo (Valladolid)

From a single plot, La Cruz, in the highest areas of Ribera del Duero.

