

HITO ROSADO 2016

CHARACTERISTICS FROM THE 2016 HARVEST

2016 has been a year characterized by the rainfalls from the first months of the year, favoring a great vegetative development. In the summer, rains were scarce, resulting in one of the driest summers of the last years. The scarcity of rains and fine temperatures favored an optimal sanitary condition during the harvest, which made possible to order and stagger according to the needs of each plot.

TASTING NOTES

From a very pale pink color, clean and bright with soft pink highlights. In the nose, it presents a subtle base of red fruits, strawberry and raspberry, with floral nuances and of citrus skin. In the mouth, presents a good acidity that highlights the feeling of freshness, the passage through the mouth is round and pleasant. A subtle and complex aftertaste invites us to drink again.

ELABORATION

After a short maceration and a static deflation, the must is fermented at 57,2°F during approximately 20 days. After an ageing on one-month-old lees, the wine is bottled.




TECH SHEET

D.O. Ribera del Duero **Location:** Castrillo de Duero **Orientation:** North

Variety: Tempranillo **Soil:** Chalk - Clay - Stony **Production:** 70,000 bottles.

Mallolactic Fermentation: Without M.F

SCORING

	2011	2013	2014	2015
	86	87	88	88
Wine Spectator			85	
		85	88	
vinous	86	87		
Wine & Spirits		87		
Guía Proensa	88			
			86	
Decanter				
GUÍAPENÍN				

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