



CEPA 21 2011

DETAILS OF THE HARVEST

The heavy rains over winter allowed the vines to withstand a drier cycle than expected. The warm temperatures during September and October along with the absence of any meteorological anomalies allowed for a longer harvest period which enabled the optimum ripening in each plot.

TASTING NOTES

With a bright red cherry colour, this Cepa 21 presents intensity and quality of its aromas. The fruit, develops in the glass with vividness and freshness surrounded by nuances that give touches of finesse and complexity. On the palate it is meaty and longlasting with high quality tannins, whilst the gentle aftertaste and the memory of retronasal aromas awaken a desire to return to the glass.


FACT FILE

D.O. Ribera del Duero Village: Castrillo de Duero Orientation: North

Variety: Tempranillo Soil: Calcareus - Clay

Production: 200.000 bttl. Malolactic F: 18 days in steel vats Ageing: 12 months French oak barrels

RATINGS

	2008	2009	2010	2011
	92	91	91+	90
Wine Spectator	92			92
		91	92	
Wine & Spirits		91		
vinous		91		91
Guía Proensa	93	90	92	
>vinos		90	90	90
Decanter		SV		
GUÍAPENÍN	92	92	92	

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