

CORIMBO 2012



TECHNICAL INFO

Varieties: 100% Tinta del País (Tempranillo)

Grape sourcing: Small plots in La Horra, Roa and nearby villages in Burgos. Bush vines with an average age of 20 years.

Harvest: Hand-picked in 16kg crates and hand sorted at the winery.

Winemaking: Spontaneous alcoholic fermentation in stainless Steel vats, followed by malolactic fermentation in French oak foudres.

Ageing: 14 months in barrique, 80% French and 20% American.

Stabilization: Natural methods.

Clarification: Lyophilized egg White.

Alcohol content: 14,5%

TASTING NOTES

Color: Deep cherry red color with a ruby rim.

Nose: Intense nose displaying cherries, plums and blackberries in a red and black fruit driven scenario. Elegant and well integrated notes of oak, with hints of scrub herbs, pine trees, clove and even tea notes.

Mouth: Medium bodied and tremendously expressive. Silky tannins, fresh, with a beautiful texture and a display of red fruit dominated by cherries. Elegant, long and gentle.

VINTAGE

2012 was a fresh and dry vintage in Ribera del Duero. The wines are marked by finesse and balance.