



## CORIMBO 2010

<b><u>Production zone:</u></b>	D.O. Ribera del Duero
<b><u>Varietals:</u></b>	100% Tempranillo.
<b><u>Vineyards:</u></b>	Average age 20 years. Located in La Horra and Roa (Burgos)
<b><u>Harvest:</u></b>	4th October – 16th October.
<b><u>Fermentation:</u></b>	In oak vats and stainless steel tanks
<b><u>Ageing:</u></b>	12 months in barrel. 80% French and 20% American oak.
<b><u>Stabilization:</u></b>	By natural methods; fining with egg white
<b><u>Alcohol:</u></b>	14.5% Vol.
<b><u>Presentation:</u></b>	Carton cases of 6 bottles.
<b><u>Format:</u></b>	Bottles of 75 cl.
<b><u>Production:</u></b>	58,000 bottles

## TASTING NOTES

**COLOUR:** Very deep, with red cherry core and a ruby rim with a purple hue.

**NOSE:** Intense, yet the oak is almost imperceptible. Lots of red and black fruits. Aromatic herb nuances. The aromas grow in the glass revealing fruits and hints of ground herbs enveloped in a veil of cocoa and the warm and refreshing sensation of maritime pine during the summer.

**PALATE:** Voluminous, structured, full, it envelops the mouth. Extremely fine tannins. Seductive ripe fruits linger with the sensation of blackberry, cocoa and the aromatics of a pine forest floor. The finish is long, of ripe fruit and freshness.

## VINTAGE NOTES

The 2010 vintage was extraordinary with excellent ripeness and packed full of autumnal aromas whilst maintaining freshness. The spring was colder than usual, with frosts in May that resulted in the loss of the first suckers and demanded cluster thinning. Light showers in the middle of the harvest. Sweet tannins, an amazing quality with a fresh and floral character. Rainfall of 485mm