



ORIGIN

D.O. Ribera del Duero | Piñel de Arriba moorland

DESIGNATION

'Single Vineyard'

VARIETY

78% Tinto Fino (Tempranillo), 11% Cabernet Sauvignon, 11% Merlot

ALCOHOL

14.5%

OVERVIEW

The moor, or plateau, is an extreme and demanding growing environment where beauty springs. This Estate wine is the reflection of this adversity. A singular wine made with the best selection of Tinto Fino, Cabernet Sauvignon and Merlot from parcels in the "La Revilla" Estate. This is a limited production wine with great aging potential.



From the "La Revilla" estate at just over 3,000 feet in elevation. The vines (Tinto Fino bush vines, Cabernet Sauvignon and Merlot trellised vines) are planted in limestone soils with some clayey streaks. The average age of the vines are 25 years.

PROCESS

Carefully selected and sorted and fermented with indigenous yeasts that are uniquely adapted to express the various terroirs. The Cabernet Sauvignon and Merlot are produced with longer macerations than the Tempranillo. During fermentation, the grapes are gently infused with one or two pump-overs per day and delestage at the appropriate times. A longer post-fermentation maceration follows is determined by tasting.

Maturation is two-part and occurs over 13 months in French oak barrels (25% new), followed by an additional 4 months in foudre.

Deep cherry red in color. Complex and full of nuances with aromas of red and black fruit jam with floral hints. Secondary notes of white pepper, toasted bread, coffee, and hints of balsamic. Great body with a bright texture and very good acidity. A wine of great length with an evolving finish.



D.O. Overview:

Under Vine: 22,500 ha (55,598 ac)

Vineyard Elevation Range: 760-950 m

(2,493-3116 ft)

Climate: Mediterranean with continental

influences

Soil Types: Clay and sand with layers of

limestone, marl, and chalk

Primary White: Albillo

Primary Red: Tempranillo, Cabernet

Sauvignon, Malbec, Merlot



TASTING