

Zoñan 2011



Harvest: 2011

Zone: D.O Ribera del Duero

Varieties: 100% Tempranillo

Vineyard: 60 years old

Soil: clay and calcareous limestone

Alcoholic strenght: 14,5% Vol.

Ageing: 15 months in new French oak barrels

Bottling date: March 2013

Production: 2.352 bottles

Harvest 2011

Slightly colder winter with a warmer than usual start to spring. During the beginning of the summer, the average temperatures fell below the average, although this trend changed during August, which meant a certain improvement in the development of the vine. Good distribution over time and in the form of rains, which allowed proper use of them. As far as the vine cycle is concerned, sprouting took place earlier than usual due to the high temperatures recorded. September has a decisive role in the ripening, the 2011 harvest is high quality due to the mild September weather.

Production

The grapes come from a single plot located 800 meters above sea level, low-yielding (only 3,500 kilograms/hectare) old vineyards. The grapes are harvested by hand, arriving at the winery in 12 kg boxes, where they are selected before being destemmed, after which they are placed in the tanks by transfer by gravity, which allows us to make wine without using pumps. The entire process is carried out by gravity. We carry out a pre-fermentative cryomaceration during 6 days and malolactic fermentation in the barrel. For the aging we selected new extra-fine grained and medium-high toasted French oak barrels with 36 months of drying.

Tasting Notes

Terroir wine, fruit of a pampered selection of bunches in the field and from a single soil. It has a very intense ruby red color with a cherry highlights. On the nose it is very complex, with an explosion of black fruits and shades of violets well assembled with spicy notes and some coffee. Its entry into the mouth is complex and elegant, with soft ripe tannins and great meatiness. Long and persistent, and after with marked seriousness that evolves in the glass.