



RIPPA DORII

CRianza 2021

VINTAGE NOTES

WINERY INFORMATION: The Rippa Dorii wines are hand-crafted from the Perez Cuevas Family's (Bodegas Ontañón) wineries in Rueda and Ribera del Duero. Rippa Dorii in Rueda are white wines made from the indigenous Verdejo grape, and the red wines from the Ribera del Duero appellation express the supreme finesse of Tempranillo grown in a continental climate. These two historic Castilian appellations are located on the banks of the Duero river, which is the largest in the Peninsula and the home of one of the world's greatest winemaking traditions in Spain. Rueda and Ribera del Duero are two appellations with deep-rooted prestige and historical tradition in Spain. 100% estate fruit from sustainably-farmed vineyards.

VITICULTURE: To make this wine we selected a series of different family vineyards in the Fuentecén heathland at an altitude of nine hundred metres, located in the heart of the Burgos province district of the Ribera del Duero. Vine plants over twenty-five years' old with yields of less than five thousand kilos per hectare planted in different types of soil, from stony ground to clay and those with white chalky rock.

HARVEST: The summer was hot and very dry, with a succession of heatwaves, but with the calcareous soil and the influence of the river Haza, it was possible to achieve perfect phenolic ripening. The Control Board of the DO Ribera del Duero classified the harvest as excellent.

ELABORATION: The first selection is made in the vineyard. We take advantage of the higher, cooler zones where we can ensure slower, gentler ripening of the fruit. We can use the vineyards on the high heathland at an altitude of over nine hundred metres above sea level. The date of the harvest is always decided by testing the grapes.

COLOR: Magenta with ruby glints

TASTING NOTES: **Color** - Intense magenta-coloured robe with ruby glints. It stains the glass and the tears are very persistent. **Aroma** - Intensity and complexity of fruit and wood, blueberries, blackberries, vanilla and nutmeg. Hints of pastries and toffee. You can appreciate the elegance of the limestone and the stones of the high heathland of Fuentecén. **Taste** - Intense, fresh and deep on the palate. It has a very pleasant, persistent attack. A large number of caudalies means you remember the wine for a long time. In the retronasal phase the balance of fruit and wood, elegance and greatness, predominate.

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WINEMAKER Rubén Pérez Cuevas & Serafín Moya

VINEYARD MANAGER Leticia Pérez Cuevas

VARIETAL Tempranillo or Tinta del País single variety

AGING American and French oak for 12 months

HARVEST METHOD Manual

STORAGE TEMP. Between 12°C - 14°C

ALCOHOL 14.5%

PH 3.64

RESIDUAL SUGAR 2.9 g/L

ACIDITY TA of 3.4 g/L

PACK SIZE 12/750

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Vino del Sol's wineries are all estate-grown, sustainably-farmed, and family-owned.