



RIPPA DORII SALOMÓN 2022

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.

VINTAGE 2022

WINEMAKER Rubén Pérez Cuevas & Serafín Moya

VINEYARD MANAGER Leticia Pérez Cuevas

VARIETAL Tempranillo or Tinta del País single variety

AGING Iberian oak casks for 11 months

HARVEST METHOD Manual

STORAGE TEMP. Between 14°C - 18°C

ALCOHOL 14.5%

PH 3.58

RESIDUAL SUGAR 2.4 g/L

ACIDITY TA of 3.4 g/L

PACK SIZE 6/750

UPC 859331005624

VITICULTURE: Salomón is an old vineyard of tempranillo bush vines occupying less than four hectares planted according to the square Marco Real planting pattern over forty years ago in Fuentecén, in the heart of the Ribera region in Burgos province. A family plot with gentle natural slopes at heights which are over 820 metres above sea level. The soil contains calcareous and stony strata as well as the original white clay which is caused by the erosion by the Riaza.

HARVEST: The quality and condition of the grapes can be classified as exceptional. The year was very complicated due to the heat and lack of rainfall during the summer, in which the temperature peaks were recorded. The rains in April gave way to spectacular bud burst and kept the moisture in the deepest layers of the vineyard soil. The perfect combination of ideal phenolic maturation and potential alcohol, together with the great state of health of the berries and being patient in order to pick the grapes at the right moment, gave us wines with good depth of colour, backbone, complexity and great cellaring potential.

ELABORATION: The wine from this plot is made following a technique in which we manage to ensure that the cap of skins is always soaked with must without the need for mechanical procedures and with gentle pumping over. We make use of the carbon gas produced by fermentation in the vinification process. The grapes are cooled down to 8-10° during maceration in order to fix the aromatic compounds. Fermentation lasted for 19 days with daily natural gentle pressing.

COLOR: Intense purple colour, almost opaque.

TASTING NOTES: **Aroma** - Combination of very ripe fruit in which we can find a varied palette going from redcurrants to blackberries and plums combined with subtle hints from the Iberian oak, such as incense, tobacco, clove and "after eight" type mint chocolates. In a nutshell, an intense, clean, persistent wine. **Taste** - A very juicy mouth feel with intense acidity and a long finish. Smooth due to its sweet tannins in which we find an excellent balance between tannin and acidity. An elegant texture and fluid on the palate, bringing great intensity and elegance to such a special wine.

92pts

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