

Güfa Peñin
95
 Points

James Suckling
90
 Points

Concours Mondial de Bruxelles
Gold

Decanter Gold
96
 Points



DENOMINATION OF ORIGIN: Ribera del Duero

VINEYARD AREA: La Horra.

VINE AGE: Minimum 30 years.

SOILS: Calcareous clay.

VARIETIES: 100% Tempranillo. Tinta Fina del País

ELABORATION: Harvested manually in boxes with a double selection of bunches in the field and at the winery. Grapes are cooled at 10°C before processing to avoid oxidation and favour a totally controlled beginning of alcoholic fermentation. Vatting by gravity. Daily manual punching down. Spontaneous alcoholic fermentation. Malolactic fermentation in barrels with daily battonage of its fine lees. Ageing for 16 months. Bottled without filtering or clarification.

AGEING: 16 months in 225-litre barrels.

ALCOHOL: 15%

TASTING

First, the terroir



Very dark cherry colour with burgundy edge. Clean and bright. Abundant, thick, slow tinted tears.



Very good intensity on the nose, a fruity treat - predominantly black fruit, blackberries, cherries and also liquorice, against a toasted and earthy background, due to the influence of the extremely calcareous soil.

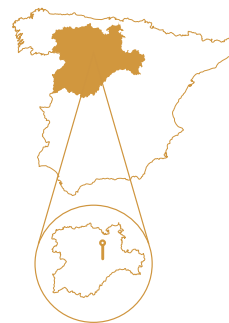


In the palate it is ample, powerful, sweet, with structure and a marked but integrated acidity to support the alcohol content. Very good quality tannins, well-rounded and oily. A very long wine with great persistence.



HOLDING:

La Horra (Valladolid)



Pico de Luyas is the peak located behind the winery (850m, south-facing) and very characteristic of Ribera del Duero, dominated by a high area where limestone predominates and a slope where the fusion of limestone with clay takes place, giving rise to the best vineyards in the DO. These are the types of soil, topography and orientations that we seek to shape this wine. The peaks that give rise to the best wines of the Ribera.