



TRUS Punto Geodésico 2020

VINEYARD ZONE:

Vineyards located in various geodesic stations of the Ribera del Duero: La Aguilera, Baños de Valdearados, Peñaranda, Moradillo de Roa.

VINEYARD ALTITUDE & AGE:

20 to 60 years-old vineyards, located at 880 to 950 meters over the sea level

SOILS:

Great variability depending on each of the "punto geodesic", from the calcareous soils of Baños to the gravelly soils of Moradillo or the pale white sands of Peñaranda and the silts and sands of La Aguilera.

VINTAGE CHARACTERISTICS:

A long-cycle vintage, with more than average rainfall, so a different handling in the control of the vigor of the plant was used. The berries were larger than those of 2019, but they reached a magnificent ripening during the month of September thanks to the work carried out in the field to control the load on each vine to achieve an ideal maturity in each of the vineyards.

WINE CHARACTERISTICS:

Harvested by hand in boxes and subsequent selection table. Made with Tempranillo from vineyards located in the highest altitude areas of each area. From 880 to 950 meters. Alcoholic fermentation with a single daily manual bazuqueo. Fermentation temperature between 24 and 26 °C. malolactic fermentation in barrels of 500 liters and concrete tanks. Aged in 500 liters barrels and refining in a concrete tank. Natural stabilization before bottling without aggressive filtration.

Intense cherry color, medium-high layer and very vivid color. On the nose it is complex, fine and elegant. It reflects the aromatic potential of the vineyards located at high altitude in the Ribera del Duero. Red fruit predominates with a very delicate spicy touch typical of its aging. In the mouth it is very tasty, expressive and fresh. It stands out for its great balance. It is powerful and delicate at the same time thanks to the freshness and slow maturation of the grapes in these high-altitude vineyards. Final with the memory of its very pleasant and persistent silky tannin.

Denomination of origin:
DO Ribera del Duero

VARIETIES:

100% Tempranillo.

AGEING:

Aged in 500 liters barrels and refining in a concrete tanks after that.

ANALYTICS:

ALCOHOL: 15% VOL.

TOTAL ACIDITY: 4,9g/l in tartaric acidity.

VOLATILE ACIDITY: 0,5g/l.

pH 3,6.

Tim Atkin™

**JAMES
SUCKLING
.COM**

2019
93 points

Peñín

2019
94 points

Decanter

WINEENTHUSIAST

EST. 1999

PALACIOS

VINOS DE FINCA