

TRUS 2022

"Direct and sincere"

VINEYARD ZONE:

Selection of vineyards in the area of PIÑEL DE ABAJO, PESQUERA DE DUERO and QUINTANILLA DE ARRIBA, completed with some vineyards from Ribera del Duero in the province of Burgos.

VINEYARD ALTITUDE:

Between 700 and 800 metres above sea level, vines between 15 and 20 years old.

SOILS:

Mixture of calcareous clayey soils, clay loam and clay-sandy loam. This mixture of soils gives us subtlety and depth in the mouth.

VINTAGE CHARACTERISTICS:

Vibrant and deep vintage, of good oenological quality. Temperatures during the wine-growing year have been considered normal according to historical data, accompanied by low annual rainfall (400 liters), generating water stress on the vine. The vegetative cycle came a few weeks ahead of the average, but in good health. During maturation we had a favorable climate with a day-night temperature contrast that produced optimal ripeness, causing wines with a high aromatic load and aging potential.

WINE CHARACTERISTICS:

Selection of cooler vineyards, with a traditional elaboration after a 10-day incubation at 24°C seeking a balance between the fruit and the extraction. An agile and full-bodied wine is achieved, which continues to maintain all the varietal power of Tinta Fina. In tasting, it presents a cherry red color with a high robe, clean and with a good shine. Very intense on the nose, with a predominance of red fruit and the primary aromas of alcoholic fermentation; slight spicy notes from its time in the barrel. On the palate it is fresh, with body and well integrated tannins. Agile in its passage through the mouth invites us to continue drinking.

Denomination of origin:
DO Ribera del Duero

VARIETIES:

100% Tempranillo.

AGEING:

Three months in French and American oak barrels.

ANALYTICS:

ALCOHOL: 14.5 % VOL.

TOTAL ACIDITY: 4.6g/l in tartaric acidity.

pH 3.8

Tim Atkin™	2020 90 points
JAMES SUCKLING .COM	2021 91 points
Peñín	2020 90 points

Waiting for scores vintage
2022