



Trus Punto Geodésico 2020

"Purity"

VINEYARD ZONE:

Vineyards located in various geodesic points of the Ribera del Duero Burgalesa: La Aguilera. Baths of Valdearados, Peñaranda and 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 vintage with a long cycle, with a higher than average rainfall. This caused it to be of vital importance to carry out a different management in the control of the vigor of the plant. The berries were larger than those of 2019, but they reached magnificent ripening during the month of September thanks to the work carried out in the field to control load on each vine to achieve ideal maturity in each of the vineyards

WINE CHARACTERISTICS:

Harvested by hand in boxes and subsequent selection table. Made with Tinto Fino from vineyards located in the highest altitude areas of each area. From 875 to 950 meters. Alcoholic fermentation with a single daily manual pump-over or punch-down. Fermentation temperature between 24 and 26°C., Malolactic fermentation in 500 liter barrels and concrete tanks. Aging in 500-liter barrels and refinement in a concrete tank. Natural stabilization before bottling without aggressive filtering.

TASTING NOTES:

Intense cherry colour. 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 and black fruit predominate with very delicate spicy touches typical of its aging. On the palate 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 during 12 months 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 3,65.

Tim Atkin™ 2020
94 points

Waiting for more scores
vintage 2020