

RIVENDEL

TERCER AÑO 2021

RIBERA
DEL
DUERO



MAIN INFORMATION

Vineyards from 40 years old around Fuentecén, Fuentelcesped (Burgos) and Peñafiel (Valladolid).

Clay loam **soils**. **Height**: from 820 to 910 meters.

Variety: Tempranillo 100%.

Manual harvest and pre-fermented cold soaking. Natural wine making process using native yeasts from the grapes and minimal intervention.

Aging: 12 months in 225-litre French (70%) and American (30%) medium toasted oak barrels. At least another 12 months in the bottle.

Bottling date: August 7th, 2023. Natural cork.

Production: 35,253 bottles of 0,75 liters.

2021: after a cold and rainy spring, the vine accumulated water for the following months, which together with a warm summer, caused an optimal vegetative cycle and an exceptional harvest, marked by absolute tranquility. Vintage rated as Excellent by the Ribera del Duero CRDO.

TASTING NOTES

(September 2nd, 2024)

Appearance: high and shiny layer of intense red color with black cherry shades.

Nose: powerful, with very complex aromas of fresh red and black fruits. Mineral nuances. As it opens, coffee and dark chocolate with spicy and balsamic notes are appreciated.

Palate: fresh, with soft, elegant, silky tannin. Tasty, velvety finish and long aftertaste.

Service temperature: from 15° to 18° (12° in summer to satisfy consumer taste). Protect it from sunlight. Decanted is recommended.

Harmony with food: red meats, cold meats, cheeses and "tapas" in general.

OTHER INFORMATION

NEW WINE, first vintage on the market.

Awards: Great 50 Red Wines of the World 2024: 97 points; ADN Verema Guide 2024: 91 points; DECANTER 2024: 90 points.

Allergens: contains sulphites. **Energy value**: (100 ml) 330 kJ / 79 kcal

°Alc: 14.4%Vol Total Sugar: 2.7 g/l Total Acidity: 4.9 g/l SO2 T: 54 mg/l

RIBERA DEL DUERO D.O.: 339 wineries and 26,123 hectares distributed among the provinces of Valladolid, Burgos, Segovia and Soria (Castilla y León, Spain). Created in 1982. Continental climate; dry summers, long and harsh winters, low rainfall and a large difference in temperatures throughout the year (from -20° to 42° C). This results in grapes of an extraordinary quality - small in size, with thick skins. Soils made up of layers of silty or clay sands, with alternating layers of limestone and calcareous concretions. The main variety is the Tempranillo grape (Tinto Fino).



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