

RIVENDEL

TERCER AÑO 2022

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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: September 20th, 2024. Individually natural moulded micro cork stopper. **Production:** 23,895 bottles of 0,75 liters.

2022: Its vegetative cycle was marked by drought and high temperatures, but the rains prior to the harvest helped to balance grape ripening, resulting in wines with structure, freshness, and excellent sanitary and phenolic condition. A vintage rated as 'Very Good' by the Ribera del Duero CRDO.

TASTING NOTES

(November 20th, 2025)

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

Awards: Concours Mondial de Bruxelles 2025: **GOLD**; Selections Mondiales des Vin Canada 2024 **GOLD**; SFIWC (San Francisco Int. Wine Competition) 2024: **GOLD**; Zarcillo 2025: **SILVER**; Japan Wine Challenge 2024: **BRONZE**; Great 50 Red Wines of the World 2024: **97 points**; Gourmets Guide 2025: **94 points**; ADN Verema Guide 2025: **93 points**; La Semana Vitivinícola 2024 Guide: **91 points**; DECANTER 2024: **90 points**; Tim Atkin MW: **90 points**.

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

°Alc: 14.4%Vol Total Sugar: 2.9 g/l Total Acidity: 4.8 g/l SO₂ T: 64 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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