

RIVENDEL

CRIANZA 2020

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DEL
DUERO



MAIN INFORMATION

Vineyards about 40 years old around Fuentecén (Burgos).

Clay loam **soils**. **Height**: 820 meters.

Variety: Tempranillo 100%.

Manual harvest and pre-fermented cold soaking.

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

Bottling date: June 15th, 2022. Natural cork.

Production: 35,000 bottles of 0.75 liters.

2020: is a typical Ribera del Duero vintage, with a Continental climate, but with a more Atlantic character for this vintage. It offers fresh, fruity and not heavy wines; abundant in color, intense and clean on the nose; balanced on the palate with medium tannins and moderate alcohol.

TASTING NOTES

(June 22nd, 2023)

Appearance: black cherry colour with a high and shiny layer.

Nose: aromas are highly complex and personal, with fresh fruit and minerals. As it opens, the aromas become more complex, with spicy and balsamic notes.

Palate: elegant, with soft tannins and a complex structure. Tasty, velvety finish and long aftertaste

Service temperature: from 15° to 18°.

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

OTHER INFORMATION

Awards: Decanter Roble BRONZE 2022; Zarcillo GOLD 2021; SFIWC (San Francisco Int. Wine Competition) BRONZE 2021; Teksom International BRONZE 2021; Cathay Pacific Hong Kong Int. Wine&Spirits Competition BRONZE 2020.

Allergens: contains sulphites. **Energy value**: 82 Kcal / 100 ml

°Alc: 14.3%Vol Total Reducers Sugar: 2.5 g/l Total Acidity: 5.0 g/l SO2 T: 72 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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