

## Cuentaviñas

### *Ribera del Duero Tinto Fino*



Location: Ribera del Duero Burgalesa

Vineyard: 3.5Ha of vineyards spread over 11 plots in the towns of Pedrosa de Duero, Roa, Anguix and Quintanamanvirgo.

Viticulture: Practicing organic traditional viticulture. All of the vineyards are head trained and dry-farmed. Due to the small size of the project, all viticultural duties including pruning, leaf pulling, plowing by horse, selecting cover crops, and digging soil pits are all carried out by Eduardo.

Winemaking: The grapes undergo rigorous double-manual sorting, both before and after destemming. The whole berries ferment spontaneously in 3,000L French oak vats, with very gentle extraction via pigeage. Total maceration lasts around 20 days. Gentle pressing in a vertical basket press. Late malolactic fermentation (May-June) in neutral 500L French puncheon.

Aging: 12 month in 500L neutral French puncheon and 8 months in concrete vat. Unfined and unfiltered.

**Grape varieties** : Tinto Fino - these sites are planted with massal selections of the oldest cultivars of Tempranillo planted in Ribera del Duero

### Press Notes

James Suckling

**Altitude** : 821m - 844m ASL

2020

95 points

2019

93 points

**Vineyard age** : Planted in 1936-1958

**Soil** : Deep alluvial sedimentation soils, sandy loam composition with a large amount of boulders and clay subsoils that help balance the vegetative cycle.



Organic

