

RUDELES CEPAS JÓVENES

2020

Recently elaborated
Fresh & Paring



The vines are predominantly grown in the valley between the villages of Peñalba de San Esteban and Atauta. The tempranillo grapes come from the Finca El Portillazgo, which is situated at an altitude of 850m, and has a sunny location and a well drained stony soil. Total production: 16.412 bottles.

Grape varieties 95% tempranillo from 17 year old vines and 5% garnacha from 100 year old vines.

Vinification The tempranillo grapes were handpicked into 12 kg cases on October 3rd and they were carefully chosen on the selection table at the winery for vinification, the garnacha was picked four days later. The grapes are de-stemmed and the berries crushed for the alcoholic fermentation under a controlled temperature (23°) to keep the flavours




Ageing . The maceration period was of 9 days with various pumping over depending on the evolution of the fermentation.

Technical data Alcoholic content: 14% Acidity: 5,1g/l pH: 4,8
Residual sugar: 0,2

2020 was a mild Winter, although in April it finally snowed. Heavy rains in May, a hotter than usual June and a dry June were compensated by rains in August and early September, that gave the adequate degrees to the grapes.

The Cepas Jóvenes wine is an intense red colour, clear and brilliant. This easy-drinking wine develops refreshing dry fruit flavours. On the palate, the wine is soft with a substantial finish. The freshness of the wine is preserved by an early bottling.



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