RUDELES 23

2019

Pure Ribera

Fruity and round

The name "23" comes from the number of plots of vines used to make this fruity and soft wine. Each of the 23 parcels has a name given by the ancestors of Rudeles. The vines are predominantly grown in the valley between the villages of Peñalba de San Esteban and Atauta. Production: 26.331 bottles.

Grape varieties 95% Tempranillo (70% from 10-year young vines and 30% from 90-year old vines) and 5% Garnacha old vines (100 years old) grown at an altitude of 950 metres.

Vinification Manual picking took place on October 14th, with strict selection of the grapes both in the vineyard and at the selection table in the cellar. Fermentation was temperature controlled at 25º during 12 days.

Ageing The wine matures for 5 months in French oak barrels, and once bottled, is stored for seven moths before its release.

Technical data Alcoholic content: 14 % Acidity: 5,4/l pH: 3,8 Residual sugar: 0,3

2019 was a mild winter, although in late April and even in June there were frosts. Summer had two heat waves and without rain until September, grapes grew with a great balance.

Tasting note from Gérard Basset, the 2010 world's best sommelier, of Rudeles 23, 2009
Medium ruby colour with a pinkish rim, it is a very appealing wine on the nose. I very much like the notes of red plum intermingled with soft spices that dominate on the nose. The feel of the wine is soft and not heavy. It would work superbly with a calf's liver.

RIBERA DEL DUERO

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