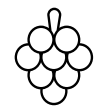


# Crianza 2020



## WINEMAKING

Wine made with Tempranillo grapes from gravelly and pebbly soils. This variety is world renowned for how it combines its fruit aromas spectacularly well with the aromatic nuances of oak. The 2020 vintage was marked by a warmer than usual start to the winter, allowing the vines to develop well. Rainfall during the spring allowed the plants to bud successfully during the second half of April. The summer was warm and prolonged, which meant that the fruit ripened perfectly and was fresh and very palatable in a vintage described as excellent by the Ribera del Duero Regulatory Council.

### TECHNICAL DETAIL

Grapes were hand harvested. Alcoholic fermentation lasted 7-9 days at temperatures between 22-26°C following a cold pre-fermentation maceration of 3-5 days. After a 20-day maceration, the flor wine was bled and the presses were separated. Once the alcoholic fermentation was over, we rested the wine on fine lees to achieve greater complexity on the palate, while malolactic fermentation was carried out for about 3-6 weeks. The 2020 vintage was long and hard, medium soft tannins and fruit-driven freshness. The vintage is classified as Excellent.



## OAK AGING

The wine spent at least 12 months in French and American oak barrels, 30% new and 70% second use.

### CONTACT:

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## TASTING NOTES



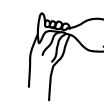
### APPEARANCE

Clean, bright purple-red color with a garnet rim.



### NOSE

It highlights the presence of aromas of fresh, warm red fruit, along with some nuances of black fruit, appealing hints of coffee, toffee, light spices and some toasted aromas from the oak barrels.



### PALATE

An intense and well-structured wine, mouth-filling with polished tannins and very good acidity. Aromas of ripe red fruit along with toasty and roasted aromas that carry over precisely to the palate, leading to a clean and persistent aftertaste. Very long-lived. This wine is ready to be drunk now but is showing great promise and will improve for a number of years if stored horizontally.



## FOOD PAIRING



This wine enhances rice dishes including hearty paellas, pasta such as lasagna and is perfect with grilled, roasted, fried or grilled chicken dishes. Great with aged cheeses.



## SERVE AT: 15°C.



## ANALYTICAL DATA

· Alcohol by Volume: 15 °  
· pH: 3.79



### ORIGIN:

**Country:** Spain

**Denomination of origin:** Ribera del Duero

**Location:** Aranda de Duero, 09400 (Burgos)

**Estate:** Martín Berdugo

**Coordinates:** 41°39'37.80"N, 3°40'18.92"W



### VINEYARD:

**Ownership:** We own 100% of our single vineyard estate which is made up of 5 plots.

**Location:** On an alluvial terrace just above the Duero River.

**Altitude:** 800 meters above sea level.

**Orography:** Slight slope towards the south-west.

**Vineyard area:** 87 hectares.

**Variety:** Tempranillo (Tinto Fino)

**Years of planting:** from 1990 to 2006.

**Soils:** Stony alluvial soils with gravel, sands and numerous boulders. The subsoil is composed of clay under a layer of limestone gravel. These soils and subsoils are excellent for concentrating flavors and aromas.

**Climate:** Mediterranean climate with an important continental character.



### CULTIVATION:

**Training:** Cordon Royat

**Irrigation:** 40% unirrigated, 60% drip irrigation.

**Vine distance:** 2.9 meters x 1-1.5 m.

**Care:** 11 hectares are organic and 76 will soon be certified organic also. Production relies on weather forecasting through a network of sensors, geographic information systems and satellite photos.



### TECHNICAL DETAIL:

**Harvest:** The date is determined by how the phenolic maturity index evolves as well as by how the analytical parameters relating to the Tempranillo grape for this type of wine develop.

**Vinification:** We observe a maximum respect for the fruit and the viticultural work carried out in the vineyard. We employ gravity in the winery to avoid the use of pumps.

**Harvest details:** The 2020 vintage was long and hard, giving medium-soft tannins and fruit-driven freshness. The vintage is classified as Excellent.