

## CANTA MUDA

D.O. Ribera de Duero Roble Selección 2020



GRAPE VARIETY: 100% Tempranillo (Tinta Fina).

DENOMINACIÓN DE ORIGEN: Ribera del Duero

VINEYARD: Family owned. Vines are 20-25 years old

SOIL: Hillside, lime-rich clay.

**CLIMATE:** Continental with Atlantic influences.

YIELD: 4500 kg per hectare.

CULTIVATION: Vines trained in espalier, bilateral cordon mode.

HARVESTING: Grapes handpicked using 15kg crates. Selected for quality in vineyard and winery.

WINEMAKING: Maceration lasts between 14 and 18 days. Fermentation is at 25°C. Aged 6 months in American and French oak barrels.

## **TASTING NOTES:**

Clean and bright. Intense Picota cherry-red colour with pomegranate hue at the rim. Powerful, intense bouquet of fully-ripe red and black fruits (blackberries, blackcurrants, raspberries, gooseberries) with well-integrated notes from the barrel such as coffee, vanilla and toffee. Texture is complex; floods the mouth with fruitiness on entry, well-balanced on the palate, with ripe tannins giving a nice roundness. Finish is long and lingering.

SERVING TEMPERATURE: 12 to 16 °C / 53.60 to 60.80°F

