



RIPPA DORII SALOMÓN

VARIETIES

Single variety wine made from Tempranillo or Tinta del País.

VITICULTURE

Salomón is an old vineyard of tempranillo bush vines occupying less than four hectares planted according to the square Marco Real planting pattern over forty years ago in Fuentecén, in the heart of the Ribera region in Burgos province. A family plot with gentle natural slopes at heights which are over 820 metres above sea level. The soil contains calcareous and stony strata as well as the original white clay which is caused by the erosion by the Rianza.

HARVEST 2020

Hydrologically speaking it was a very dry year but for the vines it rained at just the right moments so there was no water stress. Consequently there was no problem with pests or disease. The summer was hot and very dry, with a succession of heatwaves, but with the calcareous soil and the influence of the river Haza, it was possible to achieve perfect phenolic ripening. **The Control Board of the DO Ribera del Duero classified the harvest as Excellent.**

ELABORATION

We started grape picking at dawn on the fifth of October, by hand. The wine from this plot is made following a technique in which we manage to ensure that the cap of skins is always soaked with must without the need for mechanical procedures and with gentle pumping over. We make use of the carbon gas produced by fermentation in the vinification process. The grapes are cooled down to 8-10° during maceration in order to fix the aromatic compounds. Fermentation lasted for 19 days with daily natural gentle pressing until devatting.

AGING

We carried out the malolactic fermentation in **new Iberian oak barrels** (Spanish oak, Quercus pyrenaica or rebollo oak), with pidgeage twice per week. At the end, the ageing has lasted eleven months in these same casks, where the tannins have reinforced the length and depth of the wine.

TASTING

Colour: Black-cherry, signs of youthfulness around the rim, bright, a dense robe and a very typical "Ribera" colour. It tinges the sides of the glass with dense tears or legs.

Aroma: A lot of very ripe, black fruit on the nose, black olives, very subtle, well-integrated wood, tobacco leaf, wild berries and very subtle spice from the oak. Complex and inviting, with hints of balsamic herbs, mineral nuances, blackcurrant and spices coming through.

Taste: High concentration of fruit on the palate, great acidity. A very long, very pleasant finish and well tamed, ripe tannins. An excellent balance of fruit and wood. Intensity and elegance. Elegant texture and a very special fluidity in the mouth.

Alcohol: 14 % Alc. by Vol.

SERVING AND STORAGE TEMPERATURE

Best served at 14-18 °C.

CELLARING POTENTIAL

It is a perfect wine for enjoying now. If it is stored in optimum conditions (12-14°C) at 60% relative humidity and with no variations in temperature, its evolution can be prolonged for a number of years.

