



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 Riaza.

HARVEST 2021

The cycle began with a slight drop in rainfall, which meant that the heat of the year and later lack of water did not affect the capacity of the vines because the roots would search for nutrients deep into the soil. The rains at the end of the harvest gave way to gusts of strong wind, which was an aid to the good state of health and balance with which the grapes came into the winery. **The Control Board of the DO of the Ribera del Duero rated the harvest as 'Excellent' for its colour, aromatic expressiveness and cellaring potential.**

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 pigeage 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 NOTES

Colour: Intense purple colour, almost opaque. Bright, Deep robe which tints the glass with a slow tear.

Aroma: Combination of very ripe fruit in which we can find a varied palette going from redcurrants to blackberries and plums combined with subtle hints from the Iberian oak, such as incense, tobacco, clove and "after eight" type mint chocolates. In a nutshell, an intense, clean, persistent wine.

Taste: A very juicy mouth feel with intense acidity and a long finish. Smooth due to its sweet tannins in which we find an excellent balance between tannin and acidity. An elegant texture and fluid on the palate, bringing great intensity and elegance to such a special wine.

Alcohol: 14,5% 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.

