

RUDELES CERRO EL CUBERILLO

2014



Century old vines

Intense and with character

After carefully selecting the grapes, first in vineyards and later in warehouse, we create this fine Spanish wine from 100% tempranillo grapes which comes from plants which are from around 125 years old. The vineyards are located on the slope of a 950m high and sunny hill called the Cuberillo. Total production: 590 bottles.

Grape varieties 100% tempranillo from 125-year-old vines.

Vinification Manual harvest starting on October 8th 2014, with strict selection in vineyards and in winery removing dried out grapes and bunches. Fermentation at a controlled temperature 26°, 14 days of mashing.

Ageing 15 months in French new oak barrels and at least two years in bottle.

Technical data Alcoholic content: 14,5 % Acidity: 4,08/l pH: 3,9
Residual sugar: <4 g/l

The Cerro el Cuberillo 2013 may well be one of the great vintages. The wine displays layers of dark fruit melded with smoke, violet and hints of tar. The creamy silky texture is blessed by finetannins and lasts a long time on the palate.



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