

**BODEGA HNOS. DEL VILLAR**

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Oro de Castilla

Crianza Ribera del Duero

VINTAGE:	2021
GRAPE VARIETY:	TEMPRANILLO 100%
TYPE OF WINE:	RED CRIANZA WINE (14 MONTHS)
PRODUCTION AREA:	DO RIBERA DEL DUERO

VINTAGE & VINEYARD:

From our best plots in **Aranda de Duero, Hoyales de Roa and Fuentenebro**, with stony surface and deep limestone subsoil.

The 2021 harvest was marked by extreme weather conditions, typical of the Ribera del Duero region.

Spring frosts caused a significant reduction in fruit-bearing buds, leading to lower yields. However, winter rains provided sufficient moisture to sustain the vines through a dry spring and summer.

Some rainfall during the final stage of ripening contributed to a proper maturation process, helping to maintain both acidity and aromatic intensity without any health issues affecting the grapes.

Harvest began on September 28th, at full ripeness.

This year's yield was lower than usual, 4,200 kg/ha → 29 Hl/Ha.

WINEMAKING:

Cold prefermentive maceration of the grapes for two days.

Fermentation with indigenous yeasts in open vats with temperature control. Post-fermentative maceration for five days, with immediate malolactic fermentation and racking.

Ageing for 14 months in French (70%) and American (30%) oak barrels.

LATEST AWARDS:

- 91 pts. - Guía Peñin (2021, 2022)
- 91 pts. - International Wine & Spirits (2021)
- 90 pts Vinous (2019)
- Gold Bacchus (2020)
- Silver - Mundus Vini (2020)
- Gold - Sommelier World Awards (2020)

TASTING NOTES:

Colour: Bright, deep red cherry colour.

Nose: Intense aromas of black fruits (blackberry, plum, cranberry) with spices and light oaky notes. Background of black ink and hints of peat, with fruit being predominated.

Palate: Powerful, full-bodied wine with persistence. Fruity, well-integrated potent tannins with fresh acidity. Sweetness of the oak with charcoal and ink notes coming through. Strongly marked by minerality.

ANALYTICAL INFORMATION:

Alcohol content: 14,5%

Acidity: 4,8 gr/l

Volatile acidity: 0,41 gr/l

Free SO2: 13 gr/l

AGING POTENTIAL: 3-4 years under correct storage conditions.

FOOD PAIRING: meats (beef, lamb, pork), cured cheese, stews, family and friends.