BODEGA VIÑAS DEL CÉNIT

Vino de la Tierra de Castilla y León
Address: Ctra. Circunvalación s/n 49708
Villanueva del Campeán (Zamora)
Website: www.bodegascenit.com
Year of foundation: 2004
Average annual production: 200,000

BODEGAS
VIÑAS DEL CENIT

THE BODEGA

Sub-area: Viñas del Cenit is located in the heart of the historical Tierra del Vino de Zamora, a region that has some of the oldest and most unique vineyards in Spain

Vineyard: Viñas del Cenit thrives on vineyards exclusively located in the municipalities of Villanueva de Campeán and Cabañas de Sayago, within the scope of the D.O. Tierra del Vino. Thanks to the climate in the region and the philosophy of the bodega, a viticulture is followed using environmentally-friendly organic products and the work is carried out in a sustainable manner

Location: South-east of the province of Zamora, at both sides of River Duero
Orography: Hills
Altitude: 750 m
Climate: Dry continental climate, cold winters, hot summers
Average rainfall: 400 mm.
Soils: Varied surfaces with sand, cobbles and clay; and clay with different depths
Age of the vineyard:
Old vineyards: Pre-phylioxera, over 120 years of age
Young vineyards: 20-30 years of age
Pruning system: Gobelet
Plantation pattern:
Old vineyards: 2.7 x 2.7 m
Young vineyards: 1.30 x 3.30 m
Plantation density:
Average production:
Old vineyards: 3,000 kg/ha
Young vineyards: 5,000 kg/ha
Harvest: Manual
Irrigation: Scarce rainfalls
Variety: Tempranillo
Fermentation vats and tanks: The winery has 32 open stainless-steel vats where the temperature is controlled. They are tub-type vats with a maximum capacity of 4,000 kg. It also has two wooden tanks to ferment and age some of the more special lots. The capacity of the vats ranges between 1,000 and 25,000 litres

Ageing: Ageing is exclusively carried out in French oak barrels from different cooperages. In general terms, we use the barrels for a maximum of 5 years, once and twice for wines from old vineyards (Cenit VDC, Cenit and Via Cenit) and the further uses are reserved for Aleo, Venta Mazarrón and Villano.

CENIT 2011

BODEGAS
VIÑAS DEL CENIT

ORIGIN: Cenit is composed of a selection of plots of land within the region whose soils consist of sand on the surface and at different depths. Cenit is a selection of prephylioxera vineyards with an age range between 120 to 150.

TOTAL PRODUCTION: 7,500 bottles, 0.75 l

VINTAGE: 2011

CHARACTERISTICS OF THE VINTAGE: It was a vintage without any frosts, neither in spring nor autumn, therefore with a long cycle that favoured an optimum maturation of the tannins in the skin. Medium and high temperatures during the summer and little rainfall. The greatest challenge was finding a balance between the maturity of the skin and the pips, without sacrificing acidity.

WINEMAKING

VARIETY: 100% Tempranillo

AGEING: Barrel-aged for 16 months. 80% new barrels, 20 % reused

WINEMAKING: Fermentation is carried out in stainless-steel vats and wood tanks, with a capacity of 4,000 kg and at a controlled temperature, so each of the selected plots of land can be made individually. The malolactic fermentation takes place in barrels.

VINEYARDS:

AVERAGE AGE: between 120 and 150 years.

SOIL: A combination of sandy soils and cobbles on the surface and a clay base.

CLIMATE: continental, with very cold winters and hot summers.

TASTING NOTE:

It is an intense, elegant and complex wine. It develops and evolves as it oxygenates, displaying countless nuances. Balsamic and spicy notes combined with red and black fruit. Perfect balance on the palate, with a great complexity. This wine captures the elegance and strength of the Tempranillo grape and the perfect maturation and finesse of the 2010 vintage.

PAIRING:

Red meats, stews, roasts, pulses, rice dishes, risotto, semi-cured and Zamora or Manchego-type cured cheese, cured ham, salchichon, mushrooms and morcilla.

TECHNICAL INFORMATION:

ALCOHOL CONTENT: 15,5 % Vol.

TOTAL ACIDITY: 5.21 g/L (tartaric)

RESIDUAL SUGAR: 2.40 g/L

RATINGS:

STEPHEN TANZER · Cenit 2010	92 pts.
PEÑÍN GUIDE 2015 · Cenit 2010	95 pts.
PROENSA GUIDE 2015 · Cenit 2010	91 pts.

VIÑAS DEL CÉNIT IS BORN IN 2004 on the left bank of River Duero, and it is part of the millenary region of Tierra del Vino de Zamora. In our search for unique vineyards, Viñas del Cenit has some of the most unique centenary vineyards in Spain.

PRESENTATION: 75 cl.

BODEGA Viñas del Cénit
D.O. Tierra del vino de Zamora
VINTAGE 2011
VARIETY 100% Tempranillo
AGEING Barrel-aged for 16 months