

# 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](http://www.bodegascenit.com)

**Year of foundation:** 2004

**Average annual production:** 200,000



## THE WINERY

**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-phyloxera, 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.

# VENTA MAZZARÓN 2016

**ORIGIN:** This wine has been conceived with the idea of expressing the elegance of the vineyards and grapes within the region, grapes which are grown in "young vineyards" with an average age of 40. These vineyards would be considered as old in other regions.

**TOTAL PRODUCTION:** 100,000 bottles, 0.75 l

**VINTAGE:** 2016

**CHARACTERISTICS OF THE VINTAGE:** Spring was cold and humid with precipitations above average, gave way to a very warm and dry summer. The water reserves made the plant's vegetable cycle complete satisfactorily, with a slightly late start of the year. Aspects that have contributed to an excellent sanitary state of the water and an excellent state of ripeness, resulting in a very good harvest in terms of both quantity and quality.

## WINEMAKING

**VARIETY:** 100% Tempranillo

**AGEING:** 6-8 months in French oak barrels

**WINEMAKING:** Fermentation is carried out in stainless-steel vats at a controlled temperature. The malolactic fermentation takes place in vats too.

## VINEYARDS:

**AVERAGE AGE:** 40–45 years

**SOIL:** A combination of mainly sandy soils with a clay base.

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

## TASTING NOTE:

Intense aroma of black fruit, liquorish and balsamic notes with a touch of spices. This wine is voluminous on the palate and full of nuances of wild strawberries, blackberries, sweet spices and black liquorish. This is a well balanced, structured and long wine, with a pleasant and mature tannin.

## PAIRING:

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

## TECHNICAL INFORMATION:

**ALCOHOL CONTENT:** 14,5% Vol.

**TOTAL ACIDITY:** 4,69 g/L (tartaric)

**RESIDUAL SUGAR:** 1,7 g/L

## RATINGS:

**PEÑÍN GUIDE 2016**· Venta Mazarrón 2013

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.

  
BODEGAS  
VIÑAS DEL CÉNIT



**PRESENTATION:** 75 cl.

**BODEGA** Viñas del Cénit  
**D.O.** Vino de la Tierra de Zamora  
**VINTAGE** 2016  
**VARIETY** 100% Tempranillo  
**AGEING** Barrel-aged for 6-8 months