

VÍA CÉNIT | 2020

The most elegant profile in Tierra del Vino de Zamora

100% TEMPRANILLO

Technical data



D.O.: Tierra del Vino de Zamora
Production: 13.412 bottles 0,75l
Alcohol: 15% vol.
Acidity: 5,7 g/L (tartaric acid)
Residual sugar: 1,5 g/L
pH: 3,70

Winemaking



Wine ageing: 14 month in French oak barrels (60% new barrels)

Process: Slow and early harvest. We pass it through a double selection. Before fermentation, plot by plot, we put all grapes in small presses of 4000 kg. Malolactic fermentation was then carried out in French oak barrels.

Tasting notes



Shy, suggestive and particularly complex aromatic profile. Black fruit with an interesting minerality, along with subtle notes of sweet and creamy spices contributed by the aging. The palate is silky and with a final tension that keeps it long in the mouth. A wine of many nuances.

Vineyards



Soils: Mixed. Combination of warm soils, sandy on the surface and pebbles with clay at depth.

Alt. over sea level: 400-700 meters

Average age: 80-100 years old

Climate: Continental climate, noted for its long and cold winters and short and hot summers.

Ratings



Vinous: 92 | Guía Peñín: 92 | Guía Gourmets: 91

