

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

Oenologist: Almudena Alberca

Year of foundation: 2004

Average annual production: 200,000



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-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.

ALEO 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.

OENOLOGIST: Jose Manuel

TOTAL PRODUCTION: : 50.000-60.000 botellas 0,75l

VINTAGE: 2016

CHARACTERISTICS OF THE VINTAGE: The 2016 vintage was a vintage with a long and dry summer. The temperatures during the month of September helped preserve the freshness and elegance of the wine, producing tasty wines on the palate with a good aromatic intensity. The greatest challenge, as usual, was finding a balance between the maturity of the skin and the pips, without sacrificing acidity. The wines are rounded in the bottle for a period.

WINEMAKING

VARIETY: 100% Tempranillo

AGEING: 10 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: 4.44 g/L (tartaric)

RESIDUAL SUGAR: 1.6 g/L

RATINGS:

STEPHEN TANZER 2014: Aleo 2012 90 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.

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D.O. Vino de la Tierra de Zamora
VINTAGE 2016
VARIETY 100% Tempranillo
AGEING Barrel-aged for 10 months
OENOLOGIST Almudena Alberca