

CÉNIT TRADICIÓN | 2020

Our commitment to recover the traditional winemaking of Tierra del Vino de Zamora

Technical data



D.O.: Tierra del vino de Zamora

Production: 2.045 bottles 0,75l

Varieties: 65% Tempranillo; 30% white varieties as Doña Blanca, Palomino or Godello; 5% Garnacha and Garnacha Tintorera

Alcohol: 14% vol.

Acidity: 5,87 g/L (tartaric acid)

Residual sugar: 1,0 g/L

pH: 3,60

Winemaking



Wine ageing: 7 months in used French oak barrels

Process: We used grapes from a single plot, which was the first vineyard harvested in 2020. The grapes were harvested by hand with selection in the field. The grapes were directly transferred without destemming to a small open press, where the whole clusters were crushed once a day for four days. When spontaneous fermentation began, we pressed in a vertical press and transferred the must to very used barrels where it fermented and remained for 7 months. The wine was not clarified or filtered for bottling.

Tasting notes



Wine of wild character and at the same time very delicate, wild fruits, forest, very fresh nose with continuity in the mouth, electric sensation on a long and complex palate.

Vineyards



Soils: Alluvial sands and clay soils with pebbles.

Alt. over sea level: 800 meters

Average age: 90 years old

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

Ratings



Decanter: 94 | Guía Peñín: 92

