GRAN RODMA

2021

GRAPE

Characteristics of the 2021 vintage in the Ribera del Duero D.O.:
The 2021 vintage was characterized by a spring with lower-than-average maximum temperatures, which slightly delayed bud break in the vines. The year was drier than normal, resulting in low yields but highly concentrated grapes. The weather conditions for the harvest were very favorable, allowing for a leisurely harvest, awaiting perfect ripeness in each plot. The wines from this vintage are characterized by their structure and well-balanced acidity, making them well-suited for aging.

GRAPE VARIETY
Tempranillo

PARCELS
Two small vineyard plots, which due to their altitude and low yield produce a very concentrated grape with a notable acidity

AVERAGE AGE OF VINEYARDS
+60 years

ALTITUDE
900 mts

YIELD
< 2.000 kg per hectare

SOILS
Stony and limestone

ALCOHOL CONTENT
14,5%

DRINK POTENTIAL
From now until 2040

NUMBER OF BOTTLES
3.453 bottles of 75 cl.
106 Magnums of 150 cl.

ELABORATION

Harvest is manually carried out in boxes of less than 15 kg and sorted on a conveyor belt before moving to the destemmer. The barrels for vinification are filled by gravity.
Maceration and fermentation take place in 500-liter French oak barrels. Fermentation is carried out with native yeasts from the grapes themselves, and several punch-downs are performed daily to promote the diffusion of the grape's tannins and homogenize the fermentation throughout the barrel.
The fermentation temperature does not exceed 30°C, and maceration lasts an average of 30 days.
Malolactic fermentation takes place in the same barrels in which the vatting took place.
Aging for 20 months in carefully selected French oak barrels.
18 months in the bottle for perfect refinement of the wine.

TASTING NOTES

Color: Deep cherry red with a garnet rim, clean and bright.

Nose: Complex and seductive, with aromas of ripe black fruit, licorice, sweet spices, and undergrowth notes. Balsamic and liqueur notes predominate. On the palate, the tannins are fine and velvety, perfectly integrated, providing a robust structure and full body. Its good acidity balances the whole, offering a harmonious experience. The finish is long, with lingering hints of black fruit and spicy notes.

Pairing: Ideal with red meats, game, fatty fish or fish with rich sauces, and roasted meats. It can also be enjoyed on its own, on a special occasion.

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