



FINCA EL EMPECINADO

CRianza
2021



BASIC DATA

Area or Designation of Origin: Ribera del Duero
Type of Wine: Red Wine Crianza
Vintage: 2021
Grape Varieties: Tinta del País (Tempranillo)

TECHNICAL CHARACTERISTICS

Alcohol Content: 14,5% vol.
Total Acidity: 5,60 g/l
PH: 3,63
Glucose + fructose: 0.56 g/L
Sulphurous Total: 94 ppm
Contains sulfites

VINEYARD AND HARVEST

Vineyard: Grapes harvest from specific parcels at height of between 800 and 920 meters above sea level
Number of Hectares: 40
Vineyard Age: Average age of 25 years old
Yield: 4000 Kg/Hc
Specific Type of Soil: Alluvium, sand loam
Pruning: Head pruned bush vines and double cordon
Harvest Style: Manual
Duration: 12 days
Harvest: First week in October 2020

VINIFICATION

Pre-fermentative maceration: 3 days
Alcoholic fermentation: 12 days
Malolactic fermentation: October 2020
Average fermentation temperature: 24°C
Racking in Tank: 1
Type of Barrel: American and French
Barrel Ageing: 12 months
Bottling: September 2022
Treatments: Filtration

TASTING NOTES

Appearance: In the glass the wine has a noticeably high concentration of color. Vibrant cherry red with a tinge of purple at the rim.

Nose: Pleasing and honest on the nose with good aromatic intensity. black fruit gives way to subtle toasted aromas (such as cocoa, vanilla and smoke) and spice, imparted by the distinctive Woods from its time in the barrel.

Taste: Clean attack and flavoursome sensation. The mouth is filled with the flavours suggested on the nose, which further enhanced by a noticeable smoothness and richness. Long and persistent finish.

MATCHING AND SERVING SUGGESTION

Enjoying this without food or as an aperitif reveals its true complexity. However, its distinctive qualities are a perfect complement to traditional casseroles and stews, char-grilled meats, Iberian cured meats, game and cured cheeses. In either case, it is best served in a suitable wine glass at a temperature of between 16° and 18° C.

FORMAT

75 cl. bottles available in boxes of 6
150 cl bottles available in boxes of 3 bottles

PRIZES

- 90 points - James Suckling 2024 (19)
- 90 points - Guía Gourmets 2024 (18)
- 90 points - Guía Peñín 2025 (19)
- Double Gold - Gilbert & Gaillard 2024 (19)



BARBADILLO

DESDE 1821