

CORIMBO I 2018

TECHNICAL DATA

Grape variety: 100% Tinta del País (Tempranillo)

Vineyard: Plots in La Horra, Roa and surrounding villages (Burgos).
Bush vines with an average of 60 years of age.

Fermentation: In large oak vats and stainless-steel tanks.
Malolactic fermentation in oak barrels.

Ageing: 16 months in oak barrels, 80% French oak and 20% American oak.

Stabilisation: Completely natural methods.

Clarification: Using only egg whites.

Alcohol content: 14,5%

TASTING NOTES

Colour: It has very good intensity, with a dark cherry-coloured background and a dark red rim.

Nose: Subtle, very delicate and fine, with many fruity notes, with such harmony that it is difficult to surpass them. The plum, blackberry, cherry and sour cherry stand out, including the stone. The oak is impeccably assembled and is holding the sensations of the landscape, but always in the background.

Palate: It has good volume, but it is light, long and delicate, with a lot of fruity sensation. The tannin is perfect, fine and fresh. The mineral sensations of the limestone soil and the landscape of the aromatic plants in the pine forest appear. The whole is that of a very well-finished wine. The vintage, rainy and fresh, leaves its mark of elegance in abundance.

VINTAGE, CLIMATIC CYCLE

We came from a low production harvest marked by the frost of April 28th, 2017, which forced us to carry out some complicated tasks to mitigate its effects.

Winter was cold with snowfall and very low peak temperatures. The beginning of spring was also cold, especially February and March.

It rained a lot at the end of winter and throughout the spring. With enough humidity, the vineyard sprouted well on the usual dates of late April, in La Horra on the 23rd.



On the nights of April 30th and especially on May 13th there were two frosts that caused moderate damage.

At the end of June, temperatures rose, and both the number of bunches and the fruit setting predicted a bountiful harvest. The old vineyards had a good balance. Summer was cold and dry, but the vineyard had good reserves of water in the soil. At the beginning of autumn, it was warmer than usual.

Maturation was very good in the old vineyards, with balanced productions, and it took longer in the vineyards that had more load. Harvest began on September 21st and lasted until October 16th.

The 2018 vintage can be defined as a cold and rainy vintage, of lighter, very aromatic, expressive and fruit-bearing wines, with outstanding freshness.