

CORIMBO 2022

TECHNICAL DATA

Varieties: 100% Tinto Fino (Tempranillo)

Grape sourcing: Small plots in La Horra, Roa and nearby villages in Burgos. Bush vines with an average age of 20 years.

Harvest: Hand-picked in 16kg crates and hand sorted at the winery.

Winemaking: Spontaneous alcoholic fermentation in stainless Steel vats, followed by malolactic fermentation in French oak foudres.

Ageing: 14 months in barrique, 80% French and 20% American.

Stabilization: Natural methods.

Clarification: Lyophilized egg White.

Alcohol content: 14,5%

TASTING NOTES

Colour: Medium-high layer of bright red with a red rim.

Nose: Very intense, with ripe and fresh red fruit. The oak is impeccably integrated. The freshness is surprising in a vintage as warm as 2022, but this peculiarity is becoming increasingly common. In this case, the wine is very direct, but that doesn't make it simple. The fruit is complete, with different layers of aromatic herbs and mineral notes.

Palate: Medium-high volume, with lots of red fruit, in the cherry range, and dark hints reminiscent of blackberries. There is no trace of the aging oak, as fruit and freshness stand out above all. The tannin is very good, well-polished, though still present. Wine is delicious, with great length and very pleasant on the palate. A wine that will be loved.

VINTAGE, CLYMATIC CYCLE

Winter was cold, with no rain, and the spring was rainy and cold.

The start of the cycle was late, about 10 days late, but the heat in May and June finally brought it forward. The summer was very hot, with no rain at all, reaching the highest temperature for our season, 41.5°C on July 16.

Despite the drought and heat, the freshness of the wines is surprising.

Rainfall: 253.6 mm. Thermal integral: 1859.05 degree days.

