



SEÑORÍO de CALERUEGA

This is a tribute to a Villa, a Lineage, two Kings, Alfonso X and Alfonso VIII and the servants of the Lords, servants of Santo Domingo de Guzmán they defined a region, with its lands and servants, its vineyards and grapes. This land generated wine for Kings, wine for noble, wine for servants, wines for Friars, good wine, wonderful wine that attempts deepen in the cradle of Castilla, through your glass. Cheers.

The analysis of Señorío de Caleruega 2010 you can find astringent colour. On the nose, a bit alcoholic, but on the palate you will find the most well-balanced wine ever tasted, and overall very palatable. To drink more than a glass, and two, ... (sorry with the police)

SEÑORÍO de CALERUEGA

Wine: Red wine from 2010 vintage

Denomination of origin: Ribera del Duero

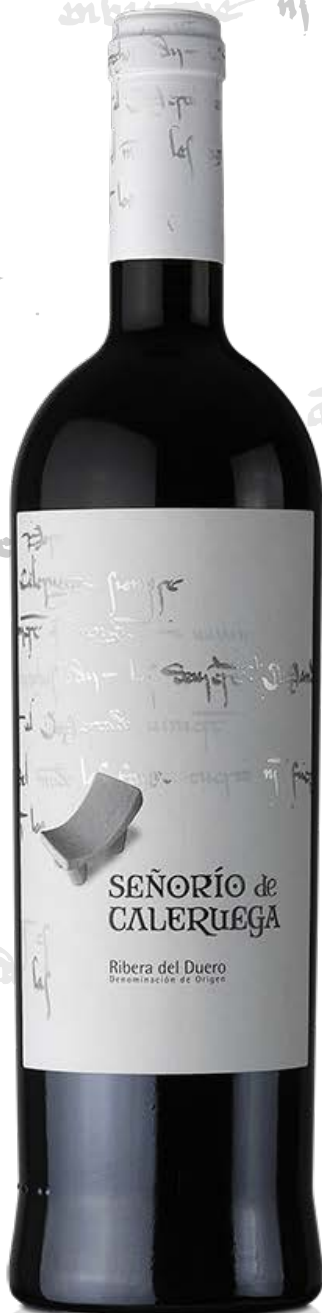
Vintage classification: Excellent

Variety: 100% Tinta del País (52 & 40 year old bush vines)

Vineyards: Pago de las Majadillas (clay-limestone) Rainfed

Pago de Hoyo Verde (clay-limestone) Rainfed

Yield: 3.000 kg per hectare



Climate: Very dry winter, extreme temperatures with low and frequent frosts. Spring with higher temperature than usual and rainfall lower than normal in Ribera. Spring and summer water scarce, with little rain. Rapid maturation. The campaign of 2010 is notable for the perfect vineyard health. Maturation occurred properly, after summer, when temperatures chords. Good daytime temperatures (warm) and very high insolation and lighting. Climatic difference between day and night (cooler evenings). This climate system caused a powerful phenolic maturation both anthocyanins and tannins. Grape tasting: Grapes small, low yield, good alcoholic strength and lots of color (accumulation of polyphenols), crisp aromas and powerful.

Harvest: October 4th–12th. Hand-picked and selected from the vines by the harvester, who are all members of the family. The grapes were collected in plastic crates holding 12 to 20 kg, stackable for easy transportation

Wine process: Night harvest, keeping the grapes at 6 degrees until remove branches at 07:00 am, to maintain the temperature. Deposited the must fermentation was delayed 4 days (maceration), temperatures between 6 to 10 degrees. Natural yeast on the skin grapes entering the winery, without additives, all natural. The wines was pump 3 times a day to break the cap and extract the richest colour possible. The alcoholic fermentation lasted 7–8 days, the temperature was controlled between 27 to 29 degrees. Pip extraction reaching 20% using delestages method. Only first must. Just run juice. The malolactic fermentation was done in new barrels, the winery acclimated to (20–22°) and fermentation took into barrels 20 days. Sediments cleaned pumping to same type of barrels and adding Albumin. Unfiltered.

Bottling: In november the wine is put to different barrels. 60% french, 40% american, blend type, fine grain, medium toast +. After 15 months in barrel was bottled in february 2013, where it rests until the day of their labeling and subsequent consumption. Monthly wine tasting from the bottles to check when their optimal time of consumption.

TASTING NOTE

Colour: Intense, with much dye. Deep colour, well defined. Cherry red with purple accents in the rim. Important glyceric charge. Clean, bright and stunning vibrancy for time in the barrel.

On the nose: Powerful and balanced, without trimmings. Balance between aromas of oak and fruit aromas (black fruit), not acidic (ripe currant), intense aromas of blackberry and black plum in compote. Full maturity, with aromas of cocoa, vanilla, cinnamon, caramel and balsamic. Señorío de Caleruega is a complex wine with very interesting nose. Is intense (for alcohol) without being alcoholic. It is a very balanced wine on the nose.

On the palate: Powerful, with ripe tannins without harshness, even with the tannic, it passes through the mouth without leaving dryness, it is fresh, lively, it passes tremendously well. Alcohol integrated and with nice acidity. Eternal finish.

Serve at 15–18 degrees

Keep out of the sun and a temperature close to 20 °. Keep bottle lying

Suggestion: Roast lamb, grilled baby pig, red meats, Spanish smoked or cured sausage or hams. Stews.

Analysis:

Alcoholic Grade: 13.56% Vol.

Acidity (TH+): 5,78 g/l

Volatile Acidity: 0,86 gr/l

Sugar: 1,54 g/l

Density: 0,995