



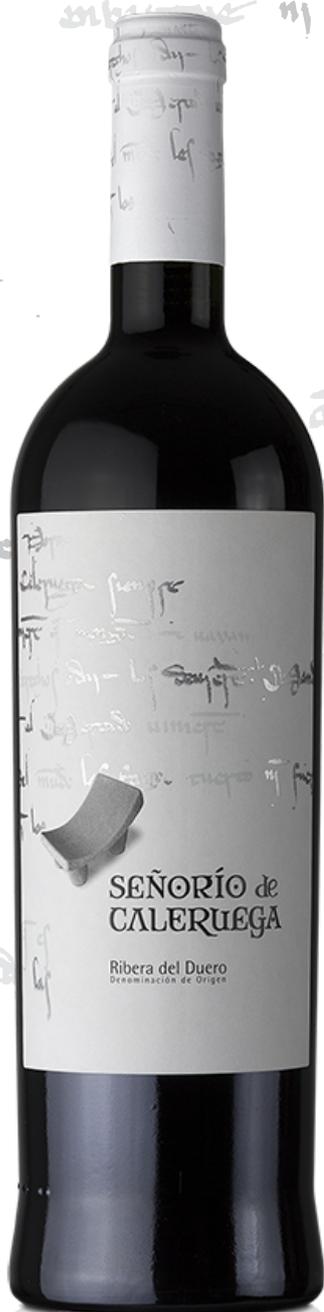
## SEÑORÍO de CALERUEGA

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 2011 vintage  
Denomination of origin: Ribera del Duero  
Vintage classification: Excellent (Madrid 31/03/2012)  
Variety: 100% Tinta del País (55 y 43 years old) (Bush planted)  
Vineyards: Pago de las Majadillas (clay-limestone) Rainfed  
Pago de Hoyo Verde (clay-limestone) Rainfed  
Yield: 3.000 kg per hectare



**Climate:** A predictable winter with the rigors and temperatures typical of these dates. The spring heat caused a certain advance in the vine's maturation cycle, helped by the good hydric state of the land, due to the winter rains. Classic end of spring and beginning of summer, veraison around August 9. September and October acted as regulators in the evolution of the grape, although the harvest was somewhat ahead of schedule. We started the **grape tasting** this year in September (30) with connotations of good acidity and sweetness, with a certain maturity in seeds, stalks and skins that forces us to advance the harvest beyond tradition (through El Pilar), achieving with this technical advance a full ripening of the fruit, with different connotations by plots, has been a staggered harvest, by plots. Quality and health status, in this winery, **Exceptional**.

**Fruit:** Small grapes, low yield, good alcohol content and a lot of color (accumulation of polyphenols), sharp and powerful aromas.

**Harvest:** In mid-October (from 3 to 10), in a manual way and selected in the vineyard by grape harvesters, all of the family. The harvest was carried out in plastic boxes of 12 and 20 kg, stackable for transport.

**Selection:** Selection table to control health and maturity

**Cold chamber:** Stay in cold rooms for at least 4 days

**Wine making:** Daytime harvest, keeping the grapes at 6 degrees until destemming at 07:00 in the morning, to maintain the correct harvested grapes temperature. The must is incubated, delaying fermentation (maceration) for 4 days, temperatures between 6 and 10 degrees. Natural grape yeasts, those that enter the winery, without additives or additives, naturally. Pumping over, three times a day with the old manual punching to the hat for maximum extraction of coloring matter. The duration of the Alcoholic Fermentation was 7-8 days being controlled between 27-30 degrees. At the desired density, 4 days of maceration, looking for the tannic load. Seed extraction up to 25% in delestages. Only yolk must. Malolactic fermentation was carried out in new barrels, air conditioning the winery between 20-22 degrees (Señorío de Caleruega barrel space), which took 20 days. Racking to the same barrels. Clarification with Albumin. Naturally decanted by gravity due to low winter temperatures. **Not filtered.**

**Bottling:** For November, it went to definitive 100% French barrels, Blend type, fine grain, Medium + toast. After 17 months in the barrel, it was bottled on May 31, 2013, where it rests until the day of its labeling and subsequent consumption. Monthly bottle tasting to see what the optimal moment of consumption is.

## 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

**Food pairing:** Roasted Suckling Pig or Lamb, Red Meat, Iberian, Pates. Zarzuelas and fish stews.

**Analysis:**

**Alcoholic Grade:** 14.67% Vol.

**Total Acidity (TH+):** 4,76 g/l

**Volatile Acidity:** 0.55 gr/l

**Reducing Sugar:** 1.60 g/l

**Density:** 0.993

Data sheet prepared on April 1, 2016 by Taster Gabriel García Agudo (Somilleres Aranda y Ribera Association) (UEC)