

CORIMBO I 2016



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 a high layer, with an intense and bright colour, with a cherry red background and a bright red rim.

Nose: It is very intense and full of different nuances in many overlapping layers. The fruit is black in profile with some red highlights. It is dominated by black plums, blackberries and cherries.

It forms a complete landscape, made up of aromatic herbs, fruits, some spices and damp earth.

The olfactory sensation is very fresh and the oak is perfectly integrated.

Palate: Elegance, intensity and freshness at the same time.

The black and red fruits are combined in a very attractive set. The tannins are fine and polished. There is no feeling of weight or alcohol, just balance.

Perhaps it is the most corpulent vintage, but it is one of the best balanced. Delicious wine with enough presence.

Harmonic and long, leaving a sensation of flatness and freshness.

VINTAGE, CLIMATIC CYCLE

It has been a rainy year in La Horra, 491 mm. of rainfall from November 2015 to October 2016. It is surprising that it rained much more than in La Rioja. The late fall and winter were warmer than usual and very dry.

The months of February and March were very rainy and in April there were enough rains. We reached the grape vine sprouting with a very important accumulation of water.

Spring, which was cold, delayed the budding of the vineyard. Summer passed with normal temperatures, with very little water stress at the beginning, due to the large reserves provided in the spring and some rains during the month of July. The end of summer was very hot and dry, which augured an early start of the harvest, which ended up being extended until September 29th due to occasional rain and the drop in temperatures.

The leaves stayed on the plant for a long time until the first frosts of November.

The harvest took place with good weather, it began on September 29th and lasted until October 18th. The harvest was excellent with high level wines, very expressive and with very good quality tannins.