Rippa Dorii Salomón, DO Ribera del Duero 2022

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Rippa Dorii

— Ribera del Duero, Spain

Salomón is a single vineyard wine representing a more elegant style of Ribera del Duero. There is freshness and purity here rather than tannin and power, the quality shines through in its length and complexity.

Production

Tinta del Pais (Tempranillo) grapes are sourced from the Salomón vineyard, less than 4 hectares in size, near the town of Fuentecén. Here the river Riaza softens the harsh winter weather and cools the intensity of the area's short but very hot summers - endowing the vineyard with a unique microclimate. The old goblet-trained vines (40+yrs) grow in predominantly limestone soils with some clay and sand. The grapes are hand-harvested and a first selection takes place in the vineyard. A natural (rather than mechanical) pumping-over method is used, and fermentation takes place at controlled temperatures. The grapes are first cooled to 8-10 degrees C to achieve a subtle maceration, and after 4 days native yeasts from the vineyard are introduced. Fermentation lasts for 19 days with daily natural pressing. Malolactic fermemtation takes place in 100% Iberian oak barrels with two weekly punch-downs, then the wine matures in these same barrels for 11 months.

Tasting note

Intense aromas of ripe black fruit, black olive tapenade, tobacco and lightly floral, minty notes. The palate is complex but pure with forest fruits, cassis and balsamic notes. Well-integrated oak adds to the ripe, chalky tannins. The Spanish oak provides a complex balsamic note, and the long length finishes fresh and pure thanks to the bright acidity.

Food Match

Drinks with rich stews and steak.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DO Ribera del Duero

Winemaker:
Rubén Pérez Cuevas & Serafín Moya

Grape Varieties:
Tinta del Pais 100%

Suitable for:
Vegan

Bottle Barcode:
8411767700027