Rippa Dorii Crianza, DO Ribera del Duero 2022

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Rippa Dorii

— Ribera del Duero, Spain

This represents a step up from the Roble, and stylistically has more power and oak. However, there is great freshness here too, the oak is polished and well integrated and the finish is long and complex.

2020 Vintage

Decanter World Wine Awards Silver 2023

2021 Vintage

Wine Merchant Top 100 Highly Commended 2025

Production

100% Tinta del Pais (Tempranillo) grapes are selected from a number of different plots near Fuentecén, at 900m altitude. Soils here are a combination of stone, clay and white limestone and vines are over 25 years in age. A first selection of grapes takes place in the vineyard, where those from the highest and coolest areas are chosen, which have experienced a slower and smoother ripening of the berries. A pre-fermentation maceration of the grapes takes place at 10ºC for 3 days, followed by alcoholic fermentation over 18 days at 22-26ºC - with pumping over and daily pumping-down. Malolactic fermentation takes place in batches, both in tank at the start of fermentation and also in barrel at its end. The wine matures for 12 months in oak barrels - 70% French (with different levels of toast) and 30% American. Between 25-30% of the barrels are new, with the rest coming from 2nd, 3rd and 4th use oak.

Tasting note

Aromas of bramble fruit, vanilla, nutmeg and sweet spice. The palate is rich and complex with blueberry and blackberry fruit, ripe tannins and good length.

Food Match

Great with lamb chops, dishes with chorizo, and hearty vegetable casseroles.

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:
8411767700010