Viñas del Cenit Field Blend Tradición, DO Tierra del Vino de Zamora 2024

EPS0712024

Bodegas Viñas del Cenit

— Castilla y Léon, Spain

Though very much a pale red in colour, this is officially labeled as Clarete. Produced mainly from Tempranillo, but with the addition of both white and red varieties as is traditional for field blends. This is a very fine and precise style of red.

Production

This is produced from red grapes Tempranillo, Garnacha and Garnacha Tintorera (the majority Tempranillo), alongside white varieties Doña Blanca, Godello and Palomino (the majority Doña Blanca). The approximate blend of grapes is 70% red and 30% white.

The vines are 80-100 years old, planted in clay soils at 800 metres altitude. All the grapes from the old vineyard, both red and white, are both harvested and fermented together. The whole bunches are pressed without destemming then trodden by foot, in the traditional style, in large vats (lagares) for three days until spontaneous fermentation takes place. Then the wine is transferred to old French oak barrels where it wine spends 6 months before bottling.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Do Tierra Del Vino De Zamora

Grape Varieties:
Garnacha 5% Dona Blanca 30% Tempranillo 65%

Suitable for:
No

Bottle Barcode:
8437005241572

Tasting note

Pale brick red in colour. Complex aromas of bramble and redcurrant fruit with a lightly herbal note. The palate is bright and fresh with raspberry and red cherry, vibrant acidity and supple tannins. A wonderfully delicate, elegant style but with plenty of character and a long finish.

Food Match

Nice