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.

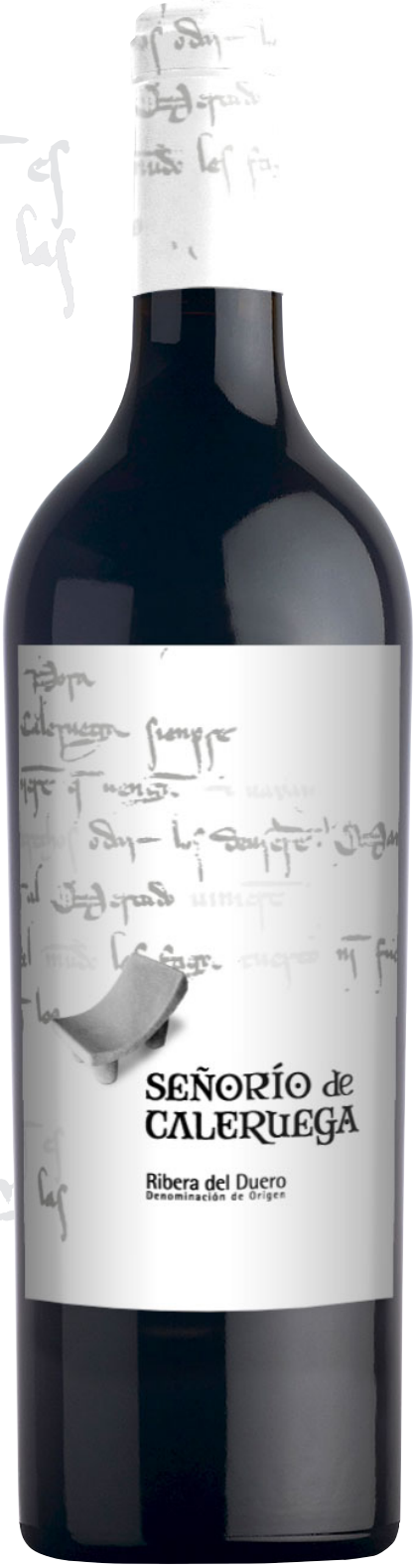
The analysis of Señorio de Caleruega 2009 you can find astringent colour. On the nouse, a bit alcoholic, but on the palate you will find the most well-balanced wine ever tasted, and overall very palatable. To drink more than a glass, and two, ... (sorry with the police)

Ribera del Duero
Denominación de Origen

drink in moderation, it's your responsibility

SEÑORÍO de CALERUEGA

Red wines from 2009 vintage 100% Tinta del País
Vintage Classification: Excellent
Vineyards (40 & 52 year old vase vines)
Pago de las Majadillas (limestone-clayey) rainfed land.
Pago de Hoyo Verde (grapes selected), (limestone-clayey) rainfed land.
Yield: 3000 kg per hectare



Climate: Very dry winter, extreme temperature with frecuent frost. Spring with higher temperatures than usual and lower precipitation rate than usual in Ribera. Spring and Summer water was scarce. Maturation of the grape was quick "2009 harvest was highlighted by the health of the vineyard". Ripened occurred properly after summer, consistent temperatures at the time, warm during the day with good insolation and lighting. Climatic differences during the day and the night (cool nights). This climate system caused a potent phenolic maturation for both anthocyanins and tannins.

Fruit: Small grapes, low yield, good alcohol and lots of color (accumulation of polyphenols), crip and powerful aromas.

Harvest: Mid-October (4 to 12), during early morning our harvester all of whom are family members handpicked the grapes and we used containers of 12 kilos to protect the grapes. The grapes went through a selection board to monitor the health and maturity.

Wine process: We kept the must contained for 6 and 7 days delaying the fermentation process and extracting colour from the antocyans (maceration). The wine was pumped over 3 times a day to break the cap and extract the richest colour possible. The alcoholic fermentation lasted 7-8 days and the tempetature was controlled between 27 to 30 degrees. Pip extraction reaching 25% using the delestages method. Only first must. Natural yeast from the grape started the fermentation. Natural malolactic fermentation occurred in new oak barrells with a temperature of 20 to 22 degrees with a duration of 20 days. Racking in the same barrells. Clarified with albumin. Decanted due to the harshness of the winter. Not filtered.

Bottling: In November 2009 the wine was put into barrells, 60% French oak barrells and 40% American oak barrells, blend type, fine grain, medium toast +. After 15 months in barrells the wine was botlling in February 2011, where it rests until the day of their labeling and later consumption and released in September-October 2011.

TASTING NOTE

Colour: Intense with plenty coloring. Deep layer well-defined. Red cherry with violets hint in the rim. Significant glyceric load. Clean, brilliant and with impressive vibrancy.

On the nose: Powerful, balanced between barrells and fruits aromas (black fruits), no acid (ripe currant), hints of compote of blackberry and black plum in plain maturity, also cocoa, vanilla, cinnamon, toffee and balsamic. Señorio de Caleruega gives complexity on the nose, a bit alcoholic but without being unwelcome. It has an excellent balance on the nose.

On the palate: Powerful, ripe surround tannin, no sourness, plenty kindness on the palate, fresh, alive, drinking well. Alcohol and acidity well-balanced. Silky mouthfeel. Very rich finish.

Best served: Giving it's texture this wine can be stored for a few years. Best drunk in either 2011 or 2014. Served at 15-18 degrees allowing the wine to breath for 20 minutes before serving. Keep away from sunlight and in a temperature of about 20 degrees with a bottle kept horizontally.

Suggestion: Roast lamb, grilled baby pig, game, red meats, cured sheep's cheese, smoked meats and strong casseroles.

Analysis:

Alcoholic Grade: 13.56% Vol.

Acidity (TH+): 5,78 g/l Volatile Acidity: 0,86 gr/l

Sugar: 1,54 g/l Density: 0,995

Tasting note create 21th of November 2011 by Gabriel Garcia Agudo (Summiler Asociation of Aranda and Ribera)