ALONSO DEL YERRO

2021



TECHNICAL INFORMATION

Variety: 100% Tempranillo (Red wine)

D.O. Ribera del Duero

Alcohol Strength : 14,5°

Production : 65,000 bottles 75 cl.

600 Magnum 150 cl.

Bottling date: July 2023

www.alonsodelyerro.es

Vineyard:

Red clay limestone with sandy gravels in the surface up to 800 meters. Climate of continental influence. The exhaustive plot-driven work allows us to express the complexity of our soils and to reflect it in our wines.

2021 Vintage:

A cold and wet winter marked by the storm Filomena, which left us with more than 30 cm of snow in January and extremely low temperatures. A gentle spring allowed our vines to sprout without any difficulties. Despite a hot summer, the rains in April and June protected us from stress and the beginning of September brought us a lot of water (42 mm), which favored the perfect ripening of our vines.

Vinification:

Harvest took place between the 4th and the 15th of October.
A high yield and very healthy grapes, producing fresh and clean grape musts.
Slow and gentle vinification in order to extract the best tannins offered by our grapes. 8 to 15 days of maceration and some 12 months in French oak (10% new).