

P E
T R I
C O R

100% TEMPRANILLO
RIBERA DEL DUERO
SPAIN
VINTAGE 2021



Petricor /ˈpetrɪkɔː/

“A pleasant smell that frequently accompanies the first rain after a long period of warm, dry weather.”

An exquisite wine that reflects the simplicity and sincerity of the Tempranillo grape from our vineyards in the Ribera del Duero. All the potential of this variety is highlighted in this pure and elegant wine. Petricor is the result of gentle guidance in the vineyard, and delicate care of the fruit during the entire winemaking process. This approach allows you to truly appreciate this variety due to the minimal intervention.

HARVEST:

January was a particularly cold month, with minimum temperatures as low as -20°C. These freezing temperatures arrived during the Filomena squall that covered our vineyards with snow for days. During the spring we lost part of the harvest due to hail, but later the weather was very good, although somewhat warmer than normal. The harvest was perfect, with cold nights and warm days.

Vinification is carried out by parcels. After this, alcoholic and malolactic fermentation takes place in stainless steel tanks.

COUNTRY:	Spain	SUGAR:	1.9 g/L
D.O.:	Ribera del Duero	AGE OF VINES:	30+ years
VINTAGE:	2021	FERMENTATION:	Spontaneous
VARIETY:	100% Tempranillo	PRODUCTION:	32,400 bottles of 750ml
pH:	3.79	ALCOHOL:	14% VOL.
ACIDITY:	4.85 g/L		

DESCRIPTION:

Apparence: Deep ruby color with violet-bluish rim.

Nose: Aromas of sweet tannins and black and red fruits in perfect balance stand out, with mineral and floral hints. Expressive and fruity.

Paleta: Bright and fresh, easy-drinking, and with relatively light-weight structure. Subtle hints of green strawberry accompanied by succulent blackberry and black fruit.