



Luis Ángel Briones and his wife Carmen Abed, in love with the land, and their family of patient viticulturists, embarked on a new and modern project in 2010, beginning with developing the complexity of the queen of Ribera del Duero grape varieties: Tempranillo (Tinta del Pais). The passion and respect they feel for their vineyards are transmitted in their wines and passed onto those who enjoy them. Their wines under the Cantamuda label have just been released onto the market and have caught the eye of some of the major wine critics in the country. The wines are beginning to receive praise, and the word is spreading.

## VINICULTURE

The 14 hectares of vineyards have loose infertile earth with relatively high limestone content. The 14 hectares of trellised and bush vines are cultivated with care and dedication with a great respect for the environment and nature. Exhaustive work maintaining the land and with a conscientious care of the vine from planting until handpicked harvest in the boxes of 15 kilos. The grapes are doubly selected on the vine and in the winery. The family works following a biodynamic and ecological philosophy.



## VINIFICATION

Handpicked harvest in boxes of 15Kg. Double selection on the vine and in the winery, Maceration between 14 and 18 days. Spontaneous fermentation at 25C. Malolactic fermentation in barrel. 12 to 13 months in 500-liter French oak barrels.



**SKU :106588**

Region	Ribera del Duero
Classification	DO Ribera del Duero
Vintage	2021
Grapes	100% Tempranillo
Soil Composition	Clay and limestone
Vineyard Training	Guyot
Density/Yield	45 hl/ha
Fermentation	Spontaneous fermentation, malolactic fermentation in barrels
Aging	12 to 13 months in 500-liter French oak barrels
Alcohol	14.5 %
Residual Sugar	2 g/l
PH	3.56 g/l
TA	5.7 g/l
Free SO2	mg/l
Total SO2	32 mg/l

## TASTING NOTES

On the nose it is quite refreshing with notes of black forest fruit and hints of fresh strawberry and raspberry. The tannins are ripe and well-integrated. With its medium acidity, the wine has a pleasant, velvety, and long finish.

## FOODS + MOODS

Serve with grilled salmon or steelhead trout, seared tuna, ratatouille, cassoulet, and red meat roasts.