

CERRO PIÑEL JOVEN

Description

Our youngest wine surprises with its innovative character and lightness, invites you to repeat and savor this special wine made with all the affection of our winegrowers. It is dressed in a cherry red color with deep bluish edges, typical representative colors of Ribera del Duero. An intense and fruity wine, perfect to be shared.

Grape variety

Tinta Fina (100%)

Process

Selected manual harvest.
Maximum maceration of 14 days.
Controlled fermentation at 28°C.

Service temperature

14–16°C

Colour

Cherry red, with marked bluish edges, so typical of Ribera del Duero wines.

Nose

Intense and fruity, frank and crisp, with notes of ripe black fruit and the delicacy of blue flowers. Sweet and warm sensation.

Mouth

Medium structure, fleshy, fruity and sweet tannins, friendly and very fruity. Invite to drink.

Notes

Indicated to accompany meats, pasta, cheeses, etc.

Once inside the winery, they put me in some tanks along with my skins so that we macerate. The skins are one of the components that give me the determining color of the final product. Here begins the alcoholic fermentation. The process by which yeasts transform my sugars into alcohol. The carbon dioxide gas produced during this process pushes the skins upwards, forming what is known as a "hat".

In order for the components to reach everywhere, it is remounted. With the must from the lower areas of the tank, the hat is soaked. Also, periodically, the skin is removed to mix it again with the must in the process called "bazuqueo".

Once the alcoholic fermentation is finished, the malolactic fermentation begins, reducing my acidity due to the bacteria present in me.



Fermentation

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