

# Opimivs 2021

D.O.P. RIBERA DEL DUERO

## VINTAGE 2021

### Our SIGNATURE WINE.

The growing season ended with fairly normal temperatures, just slightly warmer than usual. The first winter frosts took place by the end of November and the weather conditions generally allowed a favourable winter dormancy of the vines.

The conditions for berry ripening were favoured by the absence of rainfall from the beginning of September to mid-October with sunny days and a very large diurnal range with cool nights. Harvest conditions were optimal and have given grapes with very high quality, ideal ripeness and in a perfect state of health.



#### Grape variety:

Tempranillo, entirely from our single parcel "El Julián" vineyard, planted in 1940 (83 years old) located at an altitude of 850 meters.

#### Terroir:

The soils consist mainly of clay-loam with big pebbles in the top-layer.



#### Maturation:

14 months in new French oak barrels from the best French cooperages (Cadus, Nadalie and Vicard).



#### Appearance:

Wine with a deep ruby red; clean and brilliant.



#### On the nose:

A wine with a complex bouquet of well-integrated fruity aromas such as strawberry, raspberry and blackberry together with aromas from the oak maturation like cedar, toast, toffee, chocolate, and tobacco.



#### On the palate:

We find a full-bodied wine with primary flavours like cherry and plum, oak-aromas of vanilla, toast, cedar, and some savoury notes nicely integrated. It is an elegant, complex wine with silky texture and smooth tannins with a long finish, which will develop wonderfully in the bottle.



#### Analytical data:

Alcohol content: 14.5 % Vol.

Volatile acidity: 0.77 gr/l

Total acidity: 4.7 gr/l

Residual sugars: 2.4 gr/l

Free sulphur: 8 mg/l



EL HACEDOR  
BODEGAS