

Cote Luna

2020



TECHNICAL DATA

CLASSIFICATION	VT Castile and Leon.	YIELD	10,2 hl/ha.
LOCATION	Ribera del Duero y Toro. (2 zones)	SOILS	Chalky, clay, sandy, alluvial, limestone clay.
VINEYARD AGE	40 – 180 years.	SUBSOILS	Different mixtures of coarse chalky textures, clay limestone.
VARIETALS	Aragonese, Grenache, Petit Verdot.	HARVEST	Manually harvested into 12kg boxes; refrigerated. October 2, 2020.
TOTAL AREA	2 ha.	PRODUCTION	2,222 750 ml. bottles.

CHARACTERISTICS OF THE 2020 VINTAGE

The 2020 harvest was one of the lengthiest in terms of duration and quantity of grapes harvested, and also one of the most heterogeneous in the history of the Duero basin. After a cycle in which there was very little pest and disease pressure on the crop, fruit set was irregular, as part of it took place with rainfall. From then on, supported by the large amount of water in the soil and the good temperatures, the cycle was vertiginous, with shoots developing and vegetation increasing at considerable speed. After this period and when the summer arrived, the lack of rainfall was the most notable feature, accompanied by excessive heat on many summer days, which meant that plantations in different areas of the Duero had different behaviours, mainly based on soil composition and the age of the vineyard. As a result, September was marked by a greater than usual heterogeneity across the vineyards. Harvesting began to become generalised in the first fortnight of September in the lower part of the Duero, at the oldest vineyards. As the harvest progressed, the rains arrived and, although they brought a large amount of water, they did not affect the health of the crop as they were accompanied by intense winds which caused the plants and soils to dry out on the surface. Plots were harvested in greater quantities, always adjusting the harvest to obtain an optimum ripening, which was favoured by a benign climate.

WINEMAKING

Fermentation of the different areas was kept separate, receiving the clusters at low temperature, sorting on the selection table and gravity fed to the tanks. Temperature controlled fermentation, with pre-fermentation and post-fermentation maceration. Aged for 40 months in 228 liter French oak barrels. Bottled on February 2, 2024.

ANALYTICAL DATES

ALCOHOL VOLUME	15,5%
PH	3,42
RESIDUAL SUGAR	2,2 g/l.
TOTAL ACIDITY	6,24

OUR PHILOSOPHY

After traveling over a short but intense journey, we came to the conclusion that the importance is in these small things, the things that we don't see but that we feel and with a experienced firsthand conviction, given to us by our ancestors that good things require an effort, I discovered what we base our philosophy on.

To know how to extract the characteristics of the grape at the right time...

Sometimes words are not able to express the message in a wine...

Enjoy making wine, because this nectar is simply incapable of lying, it doesn't matter if you harvest early or late, the wine will always speak to your palate with a total and unchanging honesty every time you take a sip...

Never say always, Never say never...



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