

Cote Carlota

2020



TECHNICAL DATA

CLASSIFICATION:	Ribera del Duero.	SOILS:	Chalky, clay, sandy, alluvial, limestone clay.
LOCATION:	Ribera del Duero (2 zones).	SUBSOILS:	Different mixtures of coarse chalky textures, clay limestone.
VINEYARD AGE:	100 – 120 years.	HARVEST:	Manually harvestd into 10 kg boxes; refrigerated.
VARIETALS:	Aragones and Tinta del Pais	PRODUCTION:	2.222 750 ml bottles.
TOTAL AREA:	4,2 hectares.		
YIELD:	6,2 hl/ha.		

CHARACTERISTICS OF THE 2020 VINTAGE

The 2020 vintage in the Duero region was characterized by an unusual cycle, with a spring of moderate temperatures that facilitated uniform budbreak, followed by a hot and dry summer that accelerated ripening, resulting in well-balanced, fresh, fruity, and high-quality wines.

The main characteristics include:

Climate during the cycle: Spring with moderate temperatures and summer with heat waves, although with cool nights that allowed for balanced ripening. Winter and spring were warmer than usual, with temperatures slightly above historical averages, mainly in nighttime lows. February, April, and May were between 2°C and 3°C above average, softening the end of winter and spring. In June, temperatures were close to normal, July was 1–2°C warmer, and August registered typical values for the area.

Rainfall: This year was wetter than previous ones, which gave the wines greater complexity and character. Winter rainfall was above average, improving water availability at the start of the growing season and promoting good vineyard growth into spring. During the crucial fruit ripening period (late August and September), there was no significant rainfall to harm the health of the grapes (a condition that is usually critical when rain occurs close to harvest). The rainfall and more balanced temperatures facilitated slow and complete ripening, which favors the development of flavors, acidity, and structure in the grapes, essential for balanced red wines.

Growing season and harvest: The harvest began earlier than usual, in mid-September, with significant differences between the various areas, considerably more than the average of the last decade. This early start is related to a climatic cycle that brought forward the ripening of the grapes.

Wine Profile 2020: These wines stand out for being fresh, flavorful, and balanced, with good acidity and pronounced fruit intensity (red fruits, cherry, raspberry).

Quality: Optimal ripening and vineyard management resulted in an excellent vintage. This vintage is considered very expressive, with ripe tannins and moderate alcohol, making it approachable and with great potential.

WINEMAKING Cote Carlota 2020

Fermentation of the different areas was kept separate. The clusters were received in 10 kg boxes and kept at low temperature in a cold room for 24-148 hours, sorting on the selection table and gravity fed to the tanks. Temperature-controlled fermentation, with pre- and post-fermentation maceration. The wine was aged for 22 months in 228-liter French oak barrels. Bottled on February 2, 2023.5.

DATES ANALYTICAL

ALCOHOL VOLUME:	15%
PH	3,50
RESIDUAL SUGAR:	2,4 g/l.
TOTAL ACIDITY:	5,2

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 ...