



CEPA 21 2011

DETAILS OF THE HARVEST

The heavy rains over winter allowed the vines to withstand a drier cycle than expected. The warm temperatures during September and October along with the absence of any meteorological anomalies allowed for a longer harvest period which enabled the optimum ripening in each plot.

TASTING NOTES

With a bright red cherry colour, this Cepa 21 presents intensity and quality of its aromas. The fruit, develops in the glass with vividness and freshness surrounded by nuances that give touches of finesse and complexity. On the palate it is meaty and longlasting with high quality tannins, whilst the gentle aftertaste and the memory of retronasal aromas awaken a desire to return to the glass.

FACT FILE

D.O. Ribera del Duero	Village: Castrillo de Duero	Orientation: North
Variety: Tempranillo	Soil: Calcareus - Clay	
Production: 200.000 btl.	Malolactic F: 18 days in steel vats	Ageing: 12 months French oak barrels

RATINGS

	2007	2008	2009	2010
Robert Parker Wine Advocate	90	92	91	91+
Wine Spectator	91	92		
Wine Enthusiast Magazine			91	
Wine & Spirits Magazine	90		91	
Stephen Tanzer's International Wine Cellar	91		91	
Guía Proensa	93	93	90	92
vinos			90	90
Decanter			SV	
GUÍAPENÍN	92	92	92	92

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