

Aptus 2015

HP

APTUS

7 MESES EN BARRICA

Este vino ha sido elaborado a partir de una vendimia seleccionada de nuestra mejor uva tempranillo, entre los viñedos de Aranda de Duero, Castrillo de la Vega y Hoyales de Roa. Elaborado y embotellado para Bodegas Peñalba Herraiz, S.L. por L.P. 2000, Aranda de Duero, Burgos, España, R.E. 6261/BU

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

Miguel A. Peñalba
EL VITICULTOR



75Cl-14,5%Vol.
CONTIENE SULFITOS

Winery: Bodegas Peñalba Herraiz

Region: Ribera del Duero D.O.

Grapes: 95% Tempranillo 5% Garnacha/Monastrell

Winery: Winemaker, Miguel Ángel Peñalba Martínez, has lived in Ribera del Duero for his whole life. He studied Chemistry, winemaking and business and has been the vineyard manager for over 250 hectares of grapes for more than 10 years. The wine Carravid is made at a friend's winery in his own tanks. Grapes are sourced for the most part from vines aged more than 60 years, that produce small yields of less than 20 HL/hectare. All of the grapes are sourced from villages around Aranda del

Duero. None of the vineyards are treated with fungicides or any anti-microbial. Grapes are harvested into small boxes so that they arrive to the winery intact and in the best possible quality.

Wine: Fruit was sourced from the villages of Hoyales de Roa y Castrillo de la Vega, specifically the parcels Alto la Peña, La Retama and Cuarterones. These plots exhibit sandy soils with a layer of clay at the surface and average 15 years in age. The vines are farmed organically, but are not certified.

The grapes were lightly crushed and de-stemmed prior to alcoholic fermentation in temperature controlled stainless steel tanks. The wine saw malolactic fermentation half in stainless steel and half in oak barrels. The barrels used for aging were 90% French oak and 10% new American oak. The wine saw a total of 6 months aging in barrel.

Reviews: “(fermented in stainless steel tanks, with malolactic fermentation and six months of aging in used French and American oak barrels) Bright violet. Spice-tinged aromas of ripe black and blue fruits are joined in the glass by a hint of vanilla. Appealingly sweet and expansive on the palate, offering plush blueberry and cassis flavors that pick up a smoky nuance on the back half. Gentle tannins shape a very persistent, dark-fruited finish that leaves behind a lively suggestion of cracked pepper.”

90 points *Vinous Media* May 2017

“The wine is a blend of ninety-five percent Tempranillo and the other five percent a mix of Garnacha and Monastrell, with the vineyards farmed organically and in conversion to biodynamics. Indigenous yeasts are used for fermentation and no enzymes are utilized in the cellars. The 2015 Aptus has a ripe, but pure nose of black cherries, plums, dark chocolate, clovelike spice tones, a bit of lead pencil and spicy oak. On the palate the wine is deep, full-bodied and nicely light on its feet, with a good core, moderate tannins and good length...”

89 points *View from the Cellar* Issue 67 Jan/Feb 2017



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