

Carravid 2014 (red wine)



Winemaker, Miguel Ángel Peñalba Martínez, has lived in Ribera del Duero for his whole life. He studied Chemistry, winemaking and business and has managed 250+ hectares of vineyards for more than 10 years. He produces two wines Aptus and Carravid.

This wine comes from vines grown just outside of Aranda del Cuero in the heart of the Ribera del Duero appellation. He practices organic farming and follows the biodynamic calendar in relation to application of fertilizers and treatments.

Appellation	Ribera del Duero D.O.
Grapes	100% Tempranillo, from 60 year old vines
Altitude / Soil	850 meters / sandy loam over calcareous clay
Farming Methods	Practicing Organic (not certified)
Harvest	hand harvested on Oct 1-2 with respect to biodynamic "fruit" day
Production	2 day cold maceration, 10 days with skins, malolactic conversion in barrel
Aging	Aged 18 months in 50% new French oak and 50% used, American and Hungarian oak
UPC/SCC	

Reviews:

"Ripe, meaty aromas of black fruit and oak announce a well-made wine with nice balance between ripeness and structure. Its creamy and a bit thick on the palate, offset by hard tannins. It finishes with chocolaty oak and savory berry flavors. Drink this serious red through 2026.

92 Wine Enthusiast, June 2018

"The vineyards for this bottling are in Castrillo de la Vega (just west of Aranda del Duero) and farmed organically; the 2014 is listed at 14.5 percent octane (but seems just a touch riper than that to my palate). The bouquet shows a touch of *sur maturité* in its mix of baked plums and black cherries, chocolate, gentle balsamic tones, cigar wrapper and a very well done base of new oak. On the palate the wine is plush, full-bodied and nicely velvety on the attack, with a good core, fine length and grip, moderate tannins and just a bit of backend heat. There is a bit of uncovered oak tannin here as well, but the wine has good stuffing and probably will absorb these with a bit more bottle age. This is a really well-made wine in its style and not over the top at all, but it is a bit riper than I would like to see...There is considerable promise here."

87 View from the Cellar, Issue 67 January/February 2017

