

Aptus 2022 (Red Wine)



Winemaker, Miguel Ángel Peñalba Martínez, has lived in Ribera del Duero for his whole life. He studied Chemistry, wine making and business and has been managing over 250 hectares of grapes for more than 10 years. He has transitioned many of these vineyards from traditional agriculture to organic practices and continues onward to biodynamic management of these sites. He produces two wines from vineyards that he controls, incorporating biodynamic practices in all aspects of farming and harvest. All of the grapes are sourced from villages around Aranda del Duero and include historic varieties that are now exceptionally rare in the area including Albillo, Garnacha and Monastrell. Grapes are harvested into small boxes so that they arrive to the winery intact and in the best possible quality.

Appellation	Ribera del Duero D.O.
Grapes	95% Tempranillo, 5% Garnacha and Monastrell
Altitude / Soil	800 meters / sand and gravel with clay at lower elevations
Farming Methods	certified organic methods; biodynamic farming (not certified)
Harvest	hand harvested on Sept 30 and Oct 1 in relation to the lunar calendar and with respect to biodynamic "fWruit" day
Production	3-day cold maceration, fermentation with native microbes for 8 additional days with skins, malolactic conversion in barrel
Aging	Aged between 6-8 months in used, 80% French and 20% American oak barrels.
UPC/SCC/Pack Size	8437009198124 / 18437009198121 / 12

Reviews:

"The 2022 Aptus Tinto from Bodegas Peñalba Herraiz is crafted from a cépages of ninety- five percent Tempranillo and the other five percent a mix of Garnacha and Albillo Mayor, with all of the vineyards farmed by certified organic methods. The wine was aged for just under a year in entirely used oak casks, with the eighty percent of the older barrels being French oak and the balance American wood. The 2022 vintage of Aptus is a full fifteen percent octane this year and offers up scents of ripe black cherries and black plums, dark chocolate, cigar wrapper, lovely spice tones and a nicely discreet framing of cedary oak. On the palate the wine is deep, full-bodied and nicely plush at the core, with ripe, buried tannins, good focus and grip, very good balance for its octane level and a long, chewy and promising finish. I am most impressed that this wine shows no backend heat at a full fifteen percent. It needs plenty of bottle age to soften up its tannins, but will be a good drink with sufficient cellaring. 2034-2065."

89 points View from the Cellar; John Gilman; Issue 109, January – February 2024

