

# Carravid 2021 (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 Duero 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.

<b>Appellation</b>	Ribera del Duero D.O.
<b>Grapes</b>	100% Tempranillo, from 60 year old vines
<b>Altitude / Soil</b>	850 meters / sandy loam over calcareous clay
<b>Farming Methods</b>	Practicing Organic (not certified)
<b>Harvest</b>	hand harvested on Oct 1-2 with respect to biodynamic "fruit" day
<b>Production</b>	2 day cold maceration, 10 days with skins, malolactic conversion in barrel
<b>Aging</b>	Aged 18 months in 50% new French oak and 50% used, American and Hungarian oak
<b>UPC / SCC / Pack Size</b>	8437009198155/1-8437009-198152

## Reviews:

"The 2021 Carravid Tinto bottling from Bodegas Peñalba Herraiz does not include a small amount of Albillo in its cépages, as is the case with the estate's Aptus bottling. Here, the wine is crafted from a blend of eighty-five percent Tempranillo and fifteen percent Garnacha. These vines are also farmed organically and the wine is raised for sixteen months French oak casks, with eighty percent of the barrels new oak. The wine comes in at 14.5 percent alcohol in this vintage and delivers a deep, complex and new oaky nose of black cherries, plums, chocolate, chalky soil tones, cigar wrapper, spice tones redolent of nutmeg and mace and plenty of smoky new oak. On the palate the wine is full-bodied, focused and complex, with a lovely core of fruit, good soil undertow, firm, chewy tannins and a long, well-balanced and gently oaky finish. There are some oak tannins to absorb here on the backend, but the wine has excellent depth of fruit and seems likely to eventually carry its new wood seamlessly and I would anticipate it will be a lovely drink once those tannins have started to soften up. The raw materials here are truly exemplary and I would love to see a lower percentage of new oak for the élevage of this bottling, as I would think that eighty percent "one wine casks" would give similar micro-oxygenation prior to bottling and an equally new oaky personality, without creating a waiting period for the new oak tannins to be fully absorbed by the wine. 2035-2065+.."

**91+ points** View from the Cellar; John Gilman; Issue 109, January – February 2024 .

