

Carravid 2015 (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	8437009198155/1-8437009-198152

Reviews:

“Unusual in several respects, this is produced by biodynamic methods and also incorporates 15% Garnacha. The wine shows excellent pigment stability at this stage in its development, and is very open and generous in both aroma and flavor, leaning more toward the red fruit side of the spectrum. Oak and tannin are very well integrated, and the warmth of the year contributes to the aforementioned generosity, but without imposing any sense of over-ripeness. Although this doesn’t show the slightest sign of heading over the hill, it is so delicious now that current consumption seems advisable.”

92 Points *Wine Review Online*; Michael Franz – April 26, 2022

“Ripe modern aromas of black fruits and fine oak set up a flush palate with density and smooth tannins. Chocolatey oak flavors are wrapped around blackberry and plum notes, while this is savory tasting and doesn't hammer away on the finish. Drink this excellent Tempranillo through 2025.”

92 Points *The Wine Enthusiast*; November 2018

