

Carravid 2016 (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:

“The 2016 Carravid Tinto from Bodegas Peñalba Herraiz is composed of a blend of eighty-five percent Tempranillo and fifteen percent Garnacha. The wine is raised in French oak casks, eighty percent of which are renewed each year. The wine is plenty ripe for a 2016, coming in at a full fifteen percent octane, but seems cooler on both the nose and palate and manages its alcohol admirably. The bouquet wafts from the glass in a very nicely new oaky blend of black cherries, plums, chocolate, cigar wrapper, lovely spice tones and a generous, but very classy framing of vanillin oak. On the palate the wine is pure, full-bodied and very elegant on the attack, with a plush core of fruit, lovely focus and balance, firm tannins and a long, complex and slightly warm finish. This is a very classy bottle of wine, with a bit of backend heat from its octane, but also plenty of refinement and complexity. For those who do not mind a touch of alcohol on the backend, add three points to me score, as the other attributes here are truly exceptional. 2028-2065.”

91 Points *View from the Cellar*; John Gilman – March/April 2022

