

# HITO 2016



## DETAILS OF THE 2016 HARVEST

Fresh spring temperatures combined with abundant rainfall, slightly delayed budding. These rains had a great impact on the rest of the vegetative cycle of the vine. Summer temperatures were slightly higher than usual, but rainfall was consistent with the past years. September was especially dry. Water reserves that accumulated during winter and spring, were enough to maintain the optimum performance of the vines. The result: An abundant harvest, balanced and with great maturity.

## TASTING NOTES

Intense and lively cherry-red color, while in the nose very typical to its variety and to the vintage 2016. Well defined and clean aromas of dark ripe fruits. The ripeness of the fruits dominate over subtle French oak aromas, that add complexity and elegance. In the mouth balanced and round with a long and lingering finish.

## TECHNICAL DETAILS

**D.O:** Ribera del Duero

**Location:** Castrillo de Duero

**Orientation:** Norte

**Variety:** Tempranillo

**Soils:** Clay-Stony-Limestone

**Production:** 350.000 bottles

**Malolactic Fermentation:** 12 days in steel tanks

**Oak Aging:** 8 months in French Oak



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