

Carravid 2006



Winery: Bodegas Penalba Herraiz

Region: Ribera del Duero D.O.

Grapes: 90% Tinta del Pais (Tempranillo), 10% Garnacha and Graciano

Winery: Winemaker, Miguel Ángel Peñalba Martínez, has lived in Ribera del Duero for his whole life. He studied Chemistry, winemaking and business and has been the vineyard manager for over 250 hectares of grapes for more than 10 years. The wine Carravid is made at a friend's winery in his own tanks. Grapes are sourced for the most part from vines aged more than 60 years, that produce small yields of less than 20 HL/hectare. All of the grapes are sourced from villages around Aranda del Duero. None of the vineyards are treated with fungicides or any anti-microbial. Grapes are harvested into small boxes so that they arrive to the winery intact and in the best possible quality.

Wine: This wine comes from vines grown from a number of small villages in the heart of Ribera del Duero; La Vid, Castrillo de la Vega, Aranda de Duero, Campillo de Aranda and Hoyales de Roa. None of the plots are subjected to anti-fungal treatments of any kind. Winemaker, Miguel Angel Peñalba fashioned this wine from 60 year old vine Tinta del Pais, from small yields of less than 20 hectoliters/hectare. There are also small amounts of Garnacha, for added floral tones and Graciano for additional acidity. He notes that the vintage progressed rapidly with a warm summer leading to a relatively early harvest. He pushes for later harvests than some other producers looking for ripe phenolics in grapes skins, minimized herbaceous tones and properly ripened pips.

The wine proceeded with alcoholic fermentation in two separate batches in stainless steel with temperature control. One lot used indigenous yeasts and the other was inoculated with yeast selected for high expression wines. Following completion of alcoholic fermentation the 2 lots were blended and racked to French oak barrels for malolactic fermentation, which lasted until March 2007. 50% of barrels are new and 50% are 1 year old, they come from 4 forests; Tronçais, Fontainebleau, Vosgues and Compiègne. The wine was aged for 12 months in French oak prior to bottling.

Reviews:

“Smoky cherry and cassis aromas are energized by minerals and fresh rose. Clean and brisk, offering energetic dark fruit flavors and nervy mineral bite. Fleshes out with air, picking up ripe cherry and bitter berry skin qualities. Impressively lively and precise, finishing with slow-building tannins and youthful grip. This should be held for another couple of years.”

90(+?) points *International Wine Cellar* issue 139 July/Aug '08



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