

# Condita 2008



**Winery:** Ramiro's Wine Cellar

**Region:** Vino de la Tierra de Castilla y Leon

**Grapes:** 100% Tempranillo del Valle del Duero

**Winery:** The project "Ramiro Wine Cellar" originated in the 2001 vintage with the desire of Jesús Ramiro and Eduardo García to create wines without the limitations imposed by the Regulatory Council of a D.O., giving them the ability to experiment with the different varieties of the Duero Valley. Today the winery has agreements with vine-growers in both Toro and Ribera de Duero.

In Toro, the vineyards are located in the municipality of Villafranca de Duero and Morales de Toro, within very tiny plots of land which produce low yields. The vineyards are over 60 years old. The soils are sandy in the surface and have a subsoil rich in clay and iron. The soil's pH is acid which

brings the wines the minerals and complexity of the old vineyards from Toro.

In Ribera de Duero we searched for the coldest places located in the north areas like Tubilla, Aguilera and Baños, to provide the wines a fresher and elegant personality which combines with the strength from the Toro vineyards. The lands are also tiny plots with old vineyards whose output is lower than 3000 Kilograms per hectare. The soils are clayey and chalky with a higher pH, deeper and fresher, bringing the Wine a fruity expression and more refined tannin.

**Wine:** Condita with a softer personality than Ramiro's, was first produced in the 2003 vintage. Produced from grapes harvested from vineyards aged 30-60 years harvested between September 26 and October 18, yields 20-25 hl/ha. 10 day maceration with daily punch downs and pump overs. Aged 16 months in French and American oak barriques, 1 and 2 years old. Fined with natural egg white and bottled in July 2010.

## Reviews:

"Dark ruby red in color, it offers up an enticing nose of cedar, spice box, incense, earthy minerals, and blackberry. On the palate it displays ample ripe fruit, good depth, and solid length but it clearly needs 2-3 years of additional cellaring to unwind."

**90 points** *Wine Advocate* issue 195 June 2011

"Bright ruby. Perfumed, spicy bouquet of raspberry, rose, lavender and white pepper. Silky in texture and nicely concentrated, with lively raspberry and cherry flavors picking up a floral quality with air. Finishes smooth and spicy, the cherry and floral notes repeating. This is drinking very well right now."

**90 points** *International Wine Cellar* issue 158 Sept/Oct 2011



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