

FINCA EL RIBAZO 2022

VIÑEDO SINGULAR ("SINGULAR VINEYARD")

Wine and Vineyard Identity:

El Ribazo is an 11-hectare family-owned vineyard located to the west, close to the village of Villabuena. It comprises several adjoining plots planted with different varieties. This wine is made exclusively from a 5.05-hectare Tempranillo parcel planted in 1985 on clay-limestone soils. A wine of strong identity that preserves the style of a classic Tempranillo from Villabuena, reflecting the character of the soil, the age of the vines and the influence of time, resulting in a wine that is fresh and elegant, yet complex, balanced and with great ageing potential.

Finca El Ribazo 2022 is a single-vineyard wine created with the aim of expressing the authenticity of its origin and the unique personality of the vineyard. Finca El Ribazo is not just a vineyard: it is a legacy, a landscape with soul, and an invitation to discover a wine which is the true reflection of its roots, one which reinvents itself with a twist of elegance for this 2022 vintage.

Winemaking and ageing:

Its great personality has been forged thanks to 24 months' ageing in 5,000-litre vats and casks made from prime quality French oak where it slowly refines and gains complexity, structure and harmony. It was bottled in early 2025 so it needs some time in the bottle to achieve its maximum plenitude.

Tasting:

- **Colour:** Garnet-red with lingering signs of its youth towards the rim of the glass.
- **Nose:** With the glass held still, nuances appear recalling elderflower, salty liquorice and bayleaf, with fine reminders of custard and hints of white pepper. When the wine is swirled, intense spicy nuances can be appreciated, giving it a certain complexity with a pleasant reminder of scrubland heath, liquorice sticks, blackcurrants, sandalwood and tobacco leaves.
- **Palate:** In the attack it appears light but very complex. It has a restrained, fresh structure as it passes through the mouth. An infinite range of red-berry fruit flavours appear, giving it a whole new dimension of complexity in the mouth, with fresh, juicy tannins which lead to a lovely long finish.

Food Pairing and Service:

- **Serving temperature:** 16–18 °C
- **Recommended pairings:** Pasta dishes, rice dishes, red meats, small game and slow-cooked stews.
- **Ageing potential:** Excellent bottle ageing capacity of 8–12 years.

