RESALTE
RIBERA DEL DUERO



TECHNICAL SHEET GRAN RESALTE 2022

A very limited production wine that shows the essence of our great terroir.

VINEYARD

The best plots from our oldest vineyards are selected each year. Extremely small productions with enormous virtues.

PRODUCTION

Plots are harvested at their optimum moment of maturity, after a strict analytical control and tasting in the field, at the moment when grapes express their best qualities. Manual harvest in boxes of 15 kilos, sorted when it arrives at the winery, leaving only the bunches that show excellent health and maturity. After de-stemming, the grapes are not crushed, conducting an artisan production in open barrels with several treadings at the beginning and dipping the hat with the hands during the rest of the process, with the aim of extracting only the finest and fatty tannins. The total maceration takes around 20 days.

AGING

24 months of aging both in barrel and in foudre, 100 % french oak.

VINTAGE

A not very cold and quite dry winter accumulated the lack of water from the previous year. Only a few rains in spring made an appearance before the cycle began with a good advancement, due to the intense rise in temperatures. Spring had several heatwaves, which caused the flowers in some plots to not set abundantly. Up to that point, the vineyards resiliently tolerated the drought. Later, the summer was equally dry and intense, leading to a significant advancement of the harvest date, which began on September 15th. Once again, our commitment to head-pruned vineyards and careful management of the canopy helped us seek balance within a vintage full of challenges.

ANALYTICS	ALCOHOL	TOTAL ACIDITY	pH	IPT	COLOUR
	14 %	5.0 gr/l	3.75	68	12

AWARDS

92 pts James Suckling

92pts Parker

93 pts Peñin

Bodegas Resalte de Peñafiel SAU
Ctra. Nacional 122 de Valladolid-Soria, Km. 312 - 47300 Peñafiel (Valladolid)

info@resalte.com
+34 983878160

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