

BODEGA VIÑAS DEL CÉNIT

Vino de la Tierra de Castilla y León

Address: Ctra. Circunvalación s/n 49708
Villanueva del Campeán (Zamora)
Website: www.bodegascenit.com
Oenologist: María Jose Cepeda
Year of foundation: 2004
Average annual production: 200,000



THE BODEGA

Sub-area: Viñas del Cenit is located in the heart of the historical Tierra del Vino de Zamora, a region that has some of the oldest and most unique vineyards in Spain

Vineyard: Viñas del Cenit thrives on vineyards exclusively located in the municipalities of Villanueva de Campeán and Cabañas de Sayago, within the scope of the D.O. Tierra del Vino. Thanks to the climate in the region and the philosophy of the bodega, a viticulture is followed using environmentally-friendly organic products and the work is carried out in a sustainable manner

Location: South-east of the province of Zamora, at both sides of River Duero

Orography: Hills

Altitude: 750 m

Climate: Dry continental climate, cold winters, hot summers

Average rainfall: 400 mm.

Soils: Varied surfaces with sand, cobbles and clay; and clay with different depths

Age of the vineyard:

Old vineyards: Pre-phyloxera, over 120 years of age

Young vineyards: 20-30 years of age

Pruning system: Gobelet

Plantation pattern:

Old vineyards: 2.7 x 2.7 m

Young vineyards: 1.30 x 3.30 m

Plantation density:

Average production:

Old vineyards: 3,000 kg/ha

Young vineyards: 5,000 kg/ha

Harvest: Manual

Irrigation: Scarce rainfalls

Variety: Tempranillo

Fermentation vats and tanks: The winery has 32 open stainless-steel vats where the temperature is controlled. They are tub-type vats with a maximum capacity of 4,000 kg. It also has two wooden tanks to ferment and age some of the more special lots. The capacity of the vats ranges between 1,000 and 25,000 litres

Ageing: Ageing is exclusively carried out in French oak barrels from different cooperages. In general terms, we use the barrels for a maximum of 5 years, once and twice for wines from old vineyards (Cenit VDC, Cenit and Via Cenit) and the further uses are reserved for Aleo, Venta Mazarrón and Villano.

CENIT VDC 2009

ORIGIN: Cenit VDC is made from a pre-phyloxera vineyard with over 150 years of age. The grapes from this centenary vineyard have a thick skin that allows extracting a wide range of aromas and complex tastes. They also have a large amount of tannins, a smooth surface and they are elegant. Strength, elegance and complexity is what we obtain from these exceptional grapes.

OENOLOGIST: María Jose Cepeda

TOTAL PRODUCTION: 3,200 bottles, 0.75 l

VINTAGE: 2009

CHARACTERISTICS OF THE VINTAGE: 2009 was a good year, although the temperatures in the first half of September were slightly higher than usual. Harvesting started earlier than we are accustomed to, in the second half of September. Even though it was a hot year, the depth reached by the roots of the vines helped keep the plant hydrated, providing the grapes an exceptional quality. Balanced wines with great ageing potential.

WINEMAKING

VARIETY: 100% Tempranillo

AGEING: 20 months in French oak barrels. 50% new barrels.

WINEMAKING: The fermentation of this wine is carried out in stainless-steel vats, with a capacity of 3,000 kg and at a controlled temperature, so the Las Salinas plot of land can be made individually, which is the selected vineyard. The malolactic fermentation takes place in barrels.

VINEYARDS:

AVERAGE AGE: between 120 and 150 years.

SOIL: A combination of sandy soils and cobbles on the surface and a clay base.

CLIMATE: continental, with very cold winters and hot summers.

TASTING NOTE:

It is an intense, elegant and complex wine. It develops and evolves as it oxygenates, displaying countless nuances. Balsamic and spicy notes combined with red and black fruit. Perfect balance on the palate, with a great complexity. This wine has captured the elegance and strength of the Tempranillo grape.

PAIRING:

Red meats, stews, roasts, pulses, rice dishes, risotto, semi-cured and Zamora or Manchego-type cured cheese, cured ham, salchichon, mushrooms and morcilla.

TECHNICAL INFORMATION:

ALCOHOL CONTENT: 15 % Vol.

TOTAL ACIDITY: 4.44 g/L (tartaric)

RESIDUAL SUGAR: 2.35 g/L

RATINGS:

WINE ADVOCATE · Cenit VDC 2009

90 pts

PROENSA GUIDE 2015 · Cenit VDC 2009

91 pts

EL PAÍS 2015 YEARBOX · Cenit VDC 2009

95 pts

VIÑAS DEL CÉNIT IS BORN IN 2004 on the left bank of River Duero, and it is part of the millenary region of Tierra del Vino de Zamora. In our search for unique vineyards, Viñas del Cenit has some of the most unique centenary vineyards in Spain.


BODEGAS
VIÑAS DEL CENIT



PRESENTATION: 75 cl.

BODEGA Viñas del Cénit

D.O. Tierra del vino de Zamora

VINTAGE 2009

VARIETY 100% Tempranillo

AGEING Barrel-aged for 20 months

OENOLOGIST María Jose Cepeda