

## WINEMAKERS'S NOTE

The vintage dreamed of by any winemaker is the one in which there is equal quantity and quality of grapes and that is what we had in 2016 in the Land of Wine. Very slow maturation not suitable for the impatient, which allowed us to work with firm and very noble tannins, perfect for wines of beautiful evolution over time. At the same time we considered that it was the perfect year to produce a more fruity wine in which we could offer the protagonism to the most varietal expression of the tempranillo grape of our terroir.

José Manuel Beneítez, winemaker

**PRODUCTION:** 9.772 bottles 0,75l | 320 bottles 1,5l

**GRAPE VARIETY:** 100% Tempranillo

**WINE AGEING:** 16 month in French oak barriques

**ALCOHOL:** 15% Vol.



**WINEMAKING :** Our Cenit 2016 was hand harvested in small boxes of 10 kg, starting on October 3 our first plots and finishing their harvest on October 10. We pass it through a double selection first of bunches, after its destemming we select grape by grape. We then ferment each plot independently in our small presses. It went on to perform its malolactic fermentation in barrels and was aged for 16 months in French oak barrels with 40% used wood.

**TASTING NOTE:** Flavours of red fruit, aromatic herbs, thyme and rosemary, mixed with subtle notes of ageing. In mouth it is enveloping, powerful, tasty, with great volume, but with a very agile expression in mouth. Long and intense finish consumes the sensation of enjoying a great wine. Serious wine but at the same time "disfrutón".

## VINEYARDS

**AVERAGE AGE:** 120 - 150 years

**SOILS:** On the surface, a combination of sandy soils and pebbles with a clay base

**CLIMATE:** Continental climate, noted for its long and cold winters and short and hot summers.

**VINTAGE CHARACTERISTICS :** We had a dry and hot year but not too hot, with a spring that began with high temperatures that brought forward enough budding, and then slowed down by a sudden drop. After a hot summer, the fall of some rains and the drop in temperatures, made the end of ripening to be slow, which thanked the maintenance of acidity and fruit expression of the wines.

## THE WINERY

VIÑAS DEL CÉNIT was born in 2004 on the left bank of the Duero River, in the historic region of Tierra del Vino de Zamora. In our search for singular vineyards, we find in a moment of strong abandonment, this corner of hundred-year-old vines, many of them surviving from phylloxera. Convinced by its great potential, Viñas del Cenit is established with the mission of expressing in wine bottles the marked personality and typicity of this territory and its history

