

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

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.

VENTA MAZARRÓN 2014

ORIGIN: This wine has been conceived with the idea of expressing the elegance of the vineyards and grapes within the region, grapes which are grown in "young vineyards" with an average age of 40. These vineyards would be considered as old in other regions.

TOTAL PRODUCTION: 100,000 bottles, 0.75 l

VINTAGE: 2014

CHARACTERISTICS OF THE VINTAGE: A very rainy autumn-winter (over 250 litres) loaded the water table's capacity to a maximum and provoked, together with the pleasant temperatures, an explosive budding that forced a very strict pruning (between 20 and 30%, depending on the plot), with the aim of adjusting the number of clusters per vine. A very dry summer, with no rain in August, hydrically stressed the vineyard in a positive way, as the water reserves accumulated during the winter helped complete the plant's cycle.

A wet September complicated the conditions and favoured the development of grey mould in the more humid areas. This resulted in an ever more meticulous work than normal on the 2 selection tables.

In general, we can say that the year 2014 was a vintage exposed to high temperatures that produced very aromatic, full-bodied red wines with sweet and round tannins.

WINEMAKING

VARIETY: 100% Tempranillo

AGEING: 6-8 months in French oak barrels

WINEMAKING: Fermentation is carried out in stainless-steel vats at a controlled temperature. The malolactic fermentation takes place in vats too.

VINEYARDS:

AVERAGE AGE: 40–45 years

SOIL: A combination of mainly sandy soils with a clay base.

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

TASTING NOTE:

Intense aroma of black fruit, liquorish and balsamic notes with a touch of spices. This wine is voluminous on the palate and full of nuances of wild strawberries, blackberries, sweet spices and black liquorish. This is a well balanced, structured and long wine, with a pleasant and mature tannin.

PAIRING:

White and red meats, stews, 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: 5 g/L (tartaric)

RESIDUAL SUGAR: 0.8 g/L

RATINGS:

PEÑÍN GUIDE 2016· Venta Mazarrón 2013

91 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. Vino de la Tierra de Zamora
VINTAGE 2014
VARIETY 100% Tempranillo
AGEING Barrel-aged for 6-8 months