

## 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](http://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.

## VILLANO 2014

**ORIGIN:** This wine captures the liveliness, restlessness and energy of the young vineyards in the area combined with the cheekiness and cunning of the older ones. Its birthplace in Zamora mixes the exuberance of the Tinta de Toro variety and the finesse of Tierra del Vino de Zamora

**TOTAL PRODUCTION:** 60,000 bottles

**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:** 3 months in French oak barrels

**WINEMAKING:** Fermentation is carried out in stainless-steel vats under a controlled temperature between 26-28 °C with the aim of preserving the fruit's potential. The malolactic fermentation takes place in vats and the ageing is carried out for 3 months in new barrels, which as a result strengthens all the qualities of the wine.

### VINEYARDS:

**AVERAGE AGE:** 40 years.

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

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

### TASTING NOTE:

Black cherry colour. Intense aromas of ripe black fruit, cherry, chocolate and spices. On the palate, it is a lively, dynamic and strong wine with hints of black fruit and the roast nuances of coffee. It is a fleshy and warm wine.

### PAIRING:

Perfect with any type of tapas, white and red meats, roasts and stews, pulses, rice dishes, semi-cured and Zamora or Manchego-type cured cheese, cold meat, mushrooms, morcilla, etc.

### TECHNICAL INFORMATION:

**ALCOHOL CONTENT:** 14.7% Vol.

**TOTAL ACIDITY:** 4.66 g/L (tartaric)

**RESIDUAL SUGAR:** 2.4 g/L

**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 CÉNIT



**PRESENTATION:** 75 cl.

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**Vino de la Tierra de Castilla y León**  
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**VARIETY** 100% Tempranillo  
**AGEING** 3 months