

DONCEL DE MATAPERRAS

Doncel de Mataperras is a highly expressive, red estate wine made with grapes from the bodega's oldest vines. It represents the personality, character and strength of our wines. It is seductive, elegant and surprising. It is a wine made to be recorded with pride in the bodega's history. It is the fruit of painstaking work based on respect for the personality of the terroir; our prime goal.

APPELLATION

D.O. Ribera del Duero

GRAPE VARIETIES

100% Tempranillo from our oldest vines, more than 50 years old.

AGEING

The wine was aged in French barrels for 16 months, followed by a few months more in French wooden vats. It was then bottled and placed in racks until it reached its optimal evolution.

TASTING NOTES

Color: Garnet red, very bright.

Aromas: Powerful aroma, rich in ripe fruit nuances, all in harmony with its spicy and mineral character.

On palate: Meaty and fruity; its elegance, freshness, round mouth and complexity give it accessibility and youthful satisfaction.

SERVING TEMPERATURE

between 18 and 19°C.

TEST RESULT

Alcohol 15% vol.

This wine has not undergone any stabilizing process so there may be a small amount of sediment present. Decanting is recommended.



RESPECT FOR OUR SOILS

An in-depth survey of our 150 hectares of vineyards together with exhaustive testing of the soils has given rise to the identification of 18 different types of terroir which we tend dynamically.

Our soils consist mainly of clay, gravel, sand and limestone. This type of soil produces wines with potency conferred by the clay, while the gravel and sand provide a delicate finesse and the limestone gives them depth and a rich gamut of nuances.

THE PERSONALITY OF THE TERROIR

A respect for the identity of the terroir and being able to transmit its personality through our wines is the maxim that leads our grape growing and winemaking tasks.

Our philosophy is based on the use of approved environmentally-friendly products that meet biological agriculture requirements.

HARVEST

The grapes used to make our Doncel de Mataperras were selectively picked by hand in early October.

The proximity of the vineyards to the bodega and a transport method based on small quantities at a time ensure that they will arrive in optimum condition at the cellar.

