

D.O. RIBERA DEL DUERO

VALLADOLID, BURGOS, SEGOVIA & SORIA | DUERO RIVER | CASTILLA Y LEÓN

The DO Ribera del Duero only produces red wines, most of them of high quality, and some rosados. White wines are not allowed within the DO (often sold as VT Castilla y Leon)

HISTORY

13/06/1986 • CREATION OF THE PDO STATUS •

The National Authorities had awarded the DO status since 21/07/1982, which had been started in the 15^{th} century with the "Ordenanza de Castilla".

3000 YEARS OF WINEMAKING HISTORY • STARTED WITH PHOENICIANS THEN ROMANS The Romans would make wine for their troops here. The region's focus on quality started in the 10^{th} century with monks, especially those from Cluny (FR) who brought their winemaking techniques and built the first underground cellars (12^{th} century).

TERROIR

MAX T°C: 42°C • MIN T°C: -20°C • MEAN JULY T°C: 21.4°C • AVG ANNUAL RAINFALL: 400-600MM

High altitude (between 700-900m above sea level). Continental climate: hot summers and cold winters. Late spring frosts can be a problem. Dry winters & summers

32 DIFFERENT TYPES OF SOILS • ALONG THE DUERO RIVER

The vineyards located closer to the River have mostly mud & clay soils while the ones further away from the river Duero display more sandy & limestone soils.

PEÑAFIEL, ARANDA DE DUERO, VALLADOLID & SAN ESTEBAN DE GORMAZ (SEE P.2)

The region is located along the River Duero, 160 kms N-W of Madrid. The 3 most important sub-regions (unofficial) are Burgos, Soria & Valladolid (Segovia is very small).

THE WINES

POWERFUL REDS • OFTEN BLENDS • GOOD WITH LAMB, CHEESE & SUCKLING PIG

Tempranillo-led blends (or 100%) often with added Bordeaux varietals and sometimes Garnacha Tinta. The notable exception is Pesquera which is 100% Tempranillo. Concentrated reds of intense colour, fruit & savour.

LIGHT & FRUITY ROSÉ • TO BE ENJOYED YOUNG & YOUTHFUL •

Fermented without skins. Aromas of wild berries (Tempranillo) and mature fruit (Albillo). Good refreshing acidity.

Tempranillo must make up at least 75% of the blend with Cabernet, Merlot & Malbec (total of at least 95%).

Albillo & Garnacha Tinta can't exceed 5%.







INFO@RIBERADELDUERO.ES

+34.947.541.221

WWW.RIBERADELDUERO.ES

MAIN BLACK GRAPES

Tinto del Pais OR Tinto Fino (Tempranillo), Cabernet Sauvignon, Merlot, Malbec & Garnacha Tinta

MAIN WHITE GRAPES

Albillo (sometimes used for rosados)

VINE TRAINING

Free-standing Gobelet/ vines \rightarrow good for lowvigor vineyards.



Min. Alc. Content : 11.5% for reds, 11% for rosados.

DO: 7000 kg/Ha max.

Consejo Regulador de la D.O. c/ Hospital, 6 09300 - ROA DE DUERO (Burgos)



D.O. RIBERA DEL DUERO

VALLADOLID, BURGOS, SEGOVIA & SORIA | DUERO RIVER | CASTILLA Y LEÓN

THE GOOD OLD YEARS

1985	1986	1987	1988	1989	1990	1991	1992	1993	1994	1995	1996	1997	1998	1999	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012	2013	2014	2015
* * *	* * *	* *	* * *	E X E E T L	* *	* * *	* *	*	* * *	E X E E T L	E X E E N L L	* *	* * *	E X E C N L T L	* * *	E X E E N L L	* * *	* * *	E X E C N L T L	* * *	* *	* * * *	* * *	E X E E N L L	E X E E N L L	E X E C N L T L	E X E E T L	* * *	* * *	E X E C N L L



SORIA

- Start of the River Duero whose estuary is in Portugal
- Towns of Langa de Duero, San Esteban de Gormaz...

Ageing Requirements	Rosados	Reds							
Vino Joven or "sin Crianza"	Less than 12 months in casks or no oak								
Crianza	Min. 2 years including min.6 months in oak barricas	Min. 2 years incl. min. 1 year in oak barricas							
Reserva	Min.3 yrs including min. 6 months in oak barricas & min. 2.5 years in bottle	Min. 3 years incl. min. 1 year in oak barricas & min. 2 yrs in bottle							
Gran Reserva	Exceptional vintage only + 6 months in oak minimum & 3.5 years in bottle	Exceptional vintage only + 2 years in oak minimum & 3 years in bottle							
	minimum	minimum							