



VINEYARDS

Family-owned vineyards of Tempranillo and Cabernet Sauvignon varieties located in the small town of Quintanilla de Onésimo. Clay and limestone soils. Quite young vineyards planted between 2004 and 2016 for the Cabernet.

VINTAGE

Vintage 2021 has been quite rare but very good vintage at the end in the Appellation Ribera de Duero. Spring 21 was more humid and wet than we are used to and summer fresher and more Atlantic vintage than the previous ones, which resulted in finer, more elegant and more balanced wines than usual with very good acidity.

The quality and health of the grapes were excellent making them very easy to work with.

VINIFICATION

Varieties

80% Tempranillo, 20% Cabernet Sauvignon

Production per ha 5000Kg/ha

Manual Harvest in cases of 12kg

Dates of Harvest

Sept 30nd to Oct 14th 2021

WINEMAKING

French Style traditional winemaking meaning both varieties, Tempranillo and Cabernet Sauvignon, are made separately for the entire duration of the winemaking process with different vinification protocols. Fermentation temperatures remained quite low in both cases to preserve fresh fruit.

Vinification is held in steel tanks of 4000l-6500l by plots.

Ageing process takes places in used barrels for 3 months and 1 additional month with French oak staves dipped in the tank.

80% American oak (Missouri) 20% French oak (Allier). 2 – 3 wines used oak.

Average ageing time 3 months

Bottling date: May 5th 2022

Production 10.000 bottles of 75cl

TASTING NOTES

Brilliant deep garnet. In the nose, red berries such as red currant and cherries stand out strongly. On the pallet, JILGUERÍN 21, is a very nice and sweet. Sweet and tasty tannins. Easy wine to drink and enjoy along with some friends and tapas! Cheers!

OPTIMAL SERVICE TEMPERATURE 15-17°C or 59-63°F