

Cepa 21

Ribera del Duero

This is a new project of the Moro family in Ribera del Duero. Most of the 124 acres belonging to Cepa 21 are located in the area directly surrounding the winery and are composed of silt and clay with critical levels of limestone.

Rootstocks are selected for compatibility with specific soil plots after thorough analysis. These are then grafted on to an old Tinto de Toro clone from Pesquera de Duero. Occasional applications of natural fertilizer are used along with mechanical cultivation between rows.

Canopy management and crop thinning at veraison aerates and reduces yields to 8 to 10 clusters per vine. Harvest timing follows a strict ripeness analysis based on brix, pH, total acidity, total anthocyanins, easily extractible anthocyanins, total polyphenol index, tannins and average berry weight. The harvest is sorted before destemming and fermentation in temperature controlled steel vats.

Located inside the vat cellar, the laboratory is the control center of the winery; this is where the wine is monitored for density, malic acid, volatile acidity, reductive sugars, assimilable nitrogen, sulfur, color, tartaric stability, and micro-biological counts.

Cepa 21 spends 14 months in 85% new Allier French oak barrels and 15% new American oak barrels. 5100 cases were produced, 400 for the USA.

2004 Cepa 21 earned 91 points in Stephen Tanzer's International Wine Cellar:

"Dark ruby. Vanilla and clove accent deep blackberry and plum aromas, with complicating notes of dark chocolate and espresso. Lush, thick and creamy, the dark fruit flavors showing serious weight and a brightening mineral component. Thick and broad on the finish, with impressive sweetness and excellent length. Really sexy stuff, with enough concentrated fruit to make it delicious already."

