

BELA 2022

Bela's label is a facsimile of one of C.V.N.E's label from 1910.

The stars represent the children of C.V.N.E's founder, Eusebio Real de Asúa.

His brother Raimundo, the other founder, had no descendants. Each star represents one of the children: Sofia, Áurea, and Ramón. Sofia was known as Bela.



Type of wine: 9 months
Region of production: Ribera del Duero
Year: 2022
Bela vintage rating: Very good
Grape varieties: 100% tinta del país (Tempranillo)

Type of bottle: Bordeaux
Bottle size: 75 cl., 1.5 l

Crianza: 9 meses en barricas de roble francés

Alcoholic volume: 14.1%
pH: 3.66
SO₂ Free/Total: 32/70
Total Polyphenols Index: 74
Total acidity: 4.9
Volatile acidity: 0.49
Suitable for vegans



The vineyard

Own vineyards of Tempranillo of more than 25 years situated at more than 820 m altitude in the village of Villalba de Duero. Our Villalba vineyard is marked by its smooth and corrugated terrain.

The soil has 2 distinct parts: on the one hand, a sandy loam texture, rich in sand-sized particles, well distributed between coarse and fine, which characterizes these soils as well aerated and well drained. On the other, clay-loam textures both with an average depth of around one meter, poor in organic matter with a medium carbonate level.

Winemaking

The winemaking process is traditional, cold maceration prior to fermentation in stainless steel tanks followed by a nine-month ageing in French oak barrels.

The wine matures a minimum of three months in the bottle until its release on the market.

Selected yeasts.

Vintage / Harvest description

The 2022 harvest campaign has been one of the driest vintages in recent years, with high temperatures during part of the spring and throughout the summer. Due to these circumstances, the harvest began on September 19, 2 weeks earlier than previous years. We chose to anticipate the harvest in order to maintain the freshness of the fruit, harvesting all the grapes at their optimal point of ripeness.

Tasting notes

High intensity cherry-red cherry color with purple notes in the boarder. Aromatic complexity where we find floral notes and red fruit such as currant, raspberry, etc.. All this softened and complemented by fine notes of sweet spices and the nuances of the wood from the barrel (vanilla, clove...). It is a wine of passage marked by a tasty tannin and with personality, the end of mouth takes us to a long and fruity aftertaste with a final minerality that confers elegance and finesse.

Service temperature 15-16°C.