

BELA 2024

Bela is a tribute to legacy and family. Its label revives a design from 1910, one of the oldest preserved in the C.V.N.E. archives. The three stars that crown it are not merely decorative: they represent the children of Eusebio Real de Asúa, co-founder of the winery. His brother Raimundo, with whom he shared the founding dream, had no descendants. Sofía, Áurea and Ramón were the next generation. Sofía, known to all as Bela, gives her name to this wine—a symbol of continuity, heritage and the enduring spirit of C.V.N.E.



Type of wine:	Type of bottle: Bordeaux	Alcoholic volume: 14.2%
Region of production: Ribera del Duero	Bottle size: 75cl., 1.5l.	pH: 3.69
Year: 2024	Bottling date: February 2026	SO₂ Free/Total: 32/74
Grape varieties: 100% tinta del país (Tempranillo)	Ageing and barrel type: 9 months in French oak barrels	Total Polyphenols Index: 68
		Total acidity: 5.2
		Volatile acidity: 0.48
		Suitable for vegans



The Vineyard

Estate-owned vineyards with more than 25 years of history, planted exclusively with Tinta del País (Tempranillo), located in parcels within the municipality of Villalba de Duero, in the province of Burgos. Situated at elevations above 820 metres, the vineyards thrive in a gently undulating landscape. The soils are low in organic matter and have an average depth of approximately one metre. Two distinct soil profiles can be identified: one with a sandy-loam texture, offering excellent drainage and enriched with fine and coarse sand particles; and another with a loam-clay texture. Both soil types show a moderate presence of carbonates.

Winemaking

Winemaking follows traditional methods, beginning with a cold pre-fermentation maceration. Alcoholic fermentation then takes place in stainless-steel tanks. The wine is subsequently aged for up to nine months in French oak barrels, both new and second-use. Before release, it rests for a minimum of three months in bottle.

Vintage / Harvest Description

The 2024 vintage was one of the most challenging of the past decade, marked by an exceptionally rainy year, with precipitation levels well above the annual average from the beginning of the growing cycle through to harvest. Summer temperatures were very high, making ripeness monitoring particularly rigorous in order to safeguard both grape health and quality. Harvest began on 19 September and extended until 13 October, with grapes consistently picked at their optimal stage of ripeness. Despite the challenges, it was a cool year overall, resulting in wines that are highly aromatic and well balanced, with excellent harmony between acidity and alcohol. On the palate, they display silky, flavoursome tannins.

Tasting notes

Bela 2024 stands out for its deep cherry-red colour with vivid violet highlights. On the nose, it reveals floral aromas typical of Tinta del País, such as violet, alongside red fruit notes of redcurrant, raspberry and strawberry, complemented by attractive spicy nuances and subtle hints from its ageing, including cocoa and clove. On the palate, it is a full-bodied and rounded red, with velvety tannins and a character clearly shaped by its origin in Villalba de Duero. The finish is long, marked by ripe fruit and mineral notes, contributing to an overall impression of elegance and finesse. Recommended serving temperature: 15–16 °C.