

ÁUREA MINERVA

2023

The label of Áurea Minerva is a faithful reproduction of a CVNE design dating back to 1910, preserved in the winery's historical archives. The three stars that crown it represent the three children of Eusebio Real de Asúa. Áurea Minerva was his third daughter, and this wine bears her name — a tribute to her legacy and to the enduring family spirit that defines CVNE.



Type of wine: red
Region of production: Ribera del Duero-
Peñaranda de Duero
Year: 2023
Grape varieties: 100% tinta del país
(Tempranillo)

Type of bottle: Burgundy
Bottle size: 75cl., 1.5l.
Production: 3,000 bottles
Bottling date: September 2024

ABV: 14.2%
pH: 3.62
SO₂ Free/Total: 35/80
Total Polyphenols Index: 72
Total acidity: 5.2
Volatile acidity: 0.59
Suitable for vegans

Ageing and barrel type:
12 months in 390l French oak
barrels of one wine



The Vineyard: Altitude, Heritage, Precision

This wine is crafted from grapes grown in our own vineyard in Peñaranda, specifically from the "Las Casqueras" plot, located just metres from Peñaranda's Geodesic Point at an elevation of 985 metres above sea level.

Planted over 50 years ago, this vineyard yields just 2,500 kg per hectare. The soils are primarily calcareous with a sandy-clay texture, contributing to the wine's structure, finesse, and ageing potential.

Winemaking: Time, Technique and Intent

The winemaking process follows traditional methods. A cold maceration precedes fermentation, which takes place in used 390-litre barrels and a 1,500-litre stainless steel tank. The wine is then aged for 12 months in 390-litre French oak barrels previously used for one vintage.

Fermentation is carried out with indigenous yeasts, and after barrel ageing, the wine is matured in bottle for several months before its release.

The 2023 vintage: Calm Under Pressure

The 2023 vintage was once again marked by drought and high temperatures during the growing season, though the conditions were less extreme than in 2022. Having faced a warm vintage the previous year, the team was well prepared: careful vineyard work throughout the season—particularly during the hottest months—was essential to minimise vine stress and ensure full protection of the fruit.

As is often the case in Ribera del Duero, early September brought timely rainfall, which allowed for a steady, even ripening process. This helped preserve acidity, moderate potential alcohol, and deliver balanced fruit with excellent health and concentration.

Harvesting took place non-stop over a ten-day window, ensuring optimal timing and grape integrity. The fruit for Áurea Minerva was hand-harvested in boxes on September 25th and 26th.