

La Horra Corimbo



THE FACTS

COUNTRY: Spain

REGION: Castilla y Leon

APPELLATION: Ribera del Duero

CEPAGE: 100% Tempranillo

WINEMAKING: Vines are an average age of 50 years in La Horra and Roa on limestone/chalk soils. Fermentation in a combination of large wood and stainless steel vats followed by 16 months aging in barrel - 80% French oak and 20% American oak.

ALCOHOL BY VOLUME: 14.5%

THE STORY

Bodegas La Horra is a venture from the iconic Rioja producer, Bodegas Roda. They spent four years in research and investigation to find the land best adapted to Tempranillo, the variety which is known in depth by the research and technical team at Roda. They found the most suitable region was Ribera del Duero and specifically within this DO, the area of La Horra. They partnered with the Balbas family, who own some of the most coveted vineyard sites in the village with old bush vines of Tinta del País.

THE SELLING POINTS

AWARDS: 95pts James Suckling

SUSTAINABILITY: Green Practicing

