

RI
BE
RA
DEL
DUERO

MADE TO MOVE YOU

A unique wine, as special as ours, is not created by chance. It is the result of extreme terroir and climatic conditions and the rigorous and patient efforts of both the wine growers and winemakers. Without haste. Without shortcuts. Only in this way is it possible to achieve and outstanding result: a wine with soul; a wine that resonates.

A wine made to move you.

CONSEJO REGULADOR DE LA DENOMINACIÓN
DE ORIGEN RIBERA DEL DUERO

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THE DEMANDS OF "TERROIR"

At an **altitude** of between **720 and 1,100 metres** above sea level, nature and the passage of time have created a **soil with exceptional characteristics** made up of layers of clayey sand alternating with layers of limestone and calcareous concretions, on which vines are rooted to produce the highest quality fruit.

The extreme weather conditions - dry summers, long and harsh winters, low rainfall (400 – 500 mm/year) along with marked variations in daily temperatures (from -20° C to +42° C) result in **grapes of the highest quality - thick skinned and slowly but perfectly ripened.**



THE DEMANDS OF WINE MAKING

Nearly 8,000 vine growers and over 307 winemakers working across 25,035 hectares split into 63,835 plots. Low and carefully maintained production.

We prune and thin the crop extensively, always **looking for a low yield** to obtain grapes of excellent quality. Because less is more, we have produced in the last ten years an average of 4,380 kilos per hectare, far below the 7,000 kilos permitted as the maximum yield by our regulation.

23% of our vineyards are older than 50 years, and 10% are older than 80 years. 80% of the grapes are hand picked. A perfect combination to obtain outstanding quality wine.

THE DEMANDS OF OUR HISTORY

Wine making is a fundamental part of our history and heritage. Its in our DNA and can be traced back **over more than 2,500 years**, as evidenced by the wine residues found in the vacceo archeological site of Pintia and the Roman mosaic of Baños de Valdearados.

A legacy from which a deep respect for the **terroir** is born. The exceptional combination of an extreme and changing climate with a diverse and complex geology. A gift whose optimal use is a moral obligation for us.

The responsibility for maintaining and improving the quality standards of one of the most prestigious appellations in the world leads us to follow scrupulously the **traditional processes** that have given us such excellent results over generations, and also to look forward by adopting **the most innovative technology** to place ourselves at the forefront of change.



THE GRAPE

The **Tempranillo** grape, also known in the region as Tinta del País or Tinto Fino, is our main variety, which gives the characteristic colour, aroma and structure to the wines of Ribera del Duero. To a lesser extent, we also grow other varieties such as **Cabernet Sauvignon, Merlot, Malbec and Grenache**. The main authorised white grape variety is **Albillo Mayor**.

THE WINE

Over 307 wineries and their respective 2,225 brands bear the Ribera del Duero appellation seal, they are as many as the ways they move people. From young fruit forward **reds**, with balanced palate, to the elegant and powerful aged-wines (Crianzas, Reservas and Gran Reservas), which stand out for their aromatic complexity, powerful potency and smoothness. Our **rosé wines** are fruity and refreshing. Our **white wines** are fresh, fruity young wines, with good acidity, that provide more complex aromas as they age in barrel and bottle.

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MADE TO
MOVE YOU

Appellation
since 1982

8,000
vine growers

307
wineries

25,035
hectares

63,835
plots

720-1,100m
altitude

10%
vineyards
> 80 years old

49%
bush grown
vineyards

80%
harvested
by hand

23%
vineyards
> 50 years old

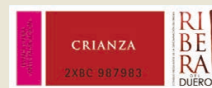
GRAPE VARIETY

Tempranillo
Cabernet Sauvignon
Merlot
Malbec
Garnacha Tinta
Albillo Mayor (white grape)



Tempranillo

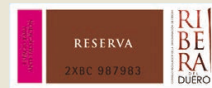
LABELS



Minimum ageing
Time in oak barrels (≤330l)

24 months
≥12 months

18 months
≥6 months



Minimum ageing
Time in oak barrels (≤330l)
Rest of the time

36 months
≥12 months
In bottle

24 months
≥6 months
In bottle



Minimum ageing
Time in oak barrels (≤330l)
Rest of the time

60 months
≥24 months
In bottle

48 months
≥6 months
In bottle



Young wines
Wines with oak
Other wines

Unoaked
≥3 months in oak
Other wines that don't meet the traditional
classification criteria.

