

Acappela

Joven 2025

Acappela is a red young wine elaborated with grapes we obtain from one of our freshest plots called "Los Miles". It is also one of the youngest vineyards with wines within 6 and 10 years. These conditions make Acappela to be a very fresh wine with tasty fruity notes.

TASTING NOTES:

Dark ruby-colored, the wine has an attractive nose of spice box, blueberry and blackberry. This is followed by medium-bodied wine, a supple texture and easy-going personality with no hard edges.

VARIETIES: Tempranillo.

SERVICE TEMPERATURE: 14 – 16°

ALCOHOL: 13,5 °

FORMAT: 75 cl.

HARMONY WITH FOOD:

It is recommended to serve with all kinds of meat. Also this wine is excellent with cheese.

Vintage 2025:

The 2025 vintage from Ribera del Duero is shaping up to be one of the most outstanding in recent years, officially rated as exceptional by the Regulatory Council. It was marked by a warm cycle with high rainfall, increasing the productivity of the vineyards. Despite the heat in the final stage, the grapes achieved complete and slow ripening, allowing them to be harvested at the ideal moment without severe weather conditions. They are characterised by polished tannins and a harmonious balance between alcohol and acidity, great colour intensity and wines with high ageing potential.

