

LA PEÑA

2023

Milsetentayseis

TASTING NOTES

Milsetentayseis La Peña is a complex and singular rosé that represents in a pure and honest way the identity of its origin, a small plot of centenary old vines where different historical varieties coexist. Sandy loam soils with fractions of rocks that reflect an extraordinary mineral richness

TERROIR

Milsetentayseis La Peña 2023 is a wine with a marked identity of its own. Old Fuentenebro vineyard where different ancestral varieties coexist that are synonymous with a Ribera del Duero that goes back centuries in time. Old vines that were planted about a hundred years ago in a plot of just 0.46 hectares whose soil is sandy loam with a mineral richness that reveals the mining past of this small town in southern Burgos.

WINEMAKING

Hand-harvested from a single plot
Fermentation in French oak 600 litres barrels.

AGEING

Aged for 7 months in French oak 600 litres barrels. And 12 months in the bottle.

VINTAGE

The 2023 vintage was characterized by a dry winter, with very scattered rainfall and low water reserves for 2022. The mild temperatures during the first months of the year brought the cycle forward; budbreak began in mid-April. A dry summer period and the high temperatures typical of the continental climate led to an early ripening of the grapes. These factors were decisive for the viticulture team to work in green in order to protect the plant and prevent the clusters from being exposed to the sun. In the days prior to the start of the harvest, there was abundant rainfall that favored the growth of the grapes, and although there were fears of rot, in the end there was no damage. The La Peña plot was harvested on September 24.



VARIETIES:	Tempranillo, bobal, grenache and other varieties.
PRODUCTION:	1.550 bottles
APPELLATION:	Ribera del Duero
VITICULTURE:	Certified organic
ALCOHOL:	13,5%

94 (2022 vintage) - James Suckling
93 (2022 vintage) - Tim Atkin

*"This is a serious Ribera del Duero rosado
that might be one of the best from the region,
if not the country."*

Zekun Shuai
Senior Editor James Suckling