

¿POR QUÉ NO? SELECTIONS



LA LOBA (DO Ribera del Duero)



La Lobita 2021

75% Tempranillo/25% Albillo

Aging: Co-fermented in used 500L French oak barrels. Bottled in the spring of 2022 and held a year in bottle prior to release.

Vineyard: Organic in practice

Alcohol: 12.5% Alc by Vol

Production: 1,339 bottles

Background: La Loba wine originates in the small village of Matanza de Soria in a cooler area just inside the border of the DO Ribera del Duero. Owner, winemaker, and viticulturist, Ana Carazo farms small vineyards of recovered (mostly pre-phylloxera) 100-year-old Tempranillo vines. At 900-1,000 meters above sea level, Ana's vineyards are influenced by long, cold winters, moderate rainfall, occasional late spring frosts, and summers with cool nights. Viticulture and harvest are entirely manual and carried out by Ana with the help of her friends and family.

Grapes: 75% Tempranillo and 25% Albillo from organic, recuperated 100-year-old vines in the high elevation (900-1,000 meters) eastern edge of Ribera del Duero.

Soils/Climate: Soils are a combination of sand, gravel, and clay with a high concentration of sand contributing to the native rootstock's ability to evade phylloxera. The spring of 2021 was characterized by abundant rainfall and prevented the vines from suffering water stress. With the arrival of summer, the rains subsided and combined with moderate temperatures to provide ideal conditions for a good fruit set and long development.

Viticulture: Organic in practice. 2.5 hectares manually harvested by friends and family.

Winemaking: Spontaneous fermentation and gentle racking by gravity. Co-fermented in used 500L French oak barrels. Bottled in the spring of 2022 and held a year in bottle prior to release.

