

¿POR QUÉ NO? SELECTIONS



LA LOBA (DO Ribera del Duero)



La Loba 2021

100% Tempranillo

Aging: 12 months in used French oak and 3 years in bottle

Vineyard: Organic

Alcohol: 14% Alc by Vol

Production: 6,557 bottles (180 bottles imported)

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: 100% Tempranillo 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. 2021 had a cold start to spring, followed by a very warm summer. Rain in September slowed the ripening process, leading to full maturation without excessive sugars.

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

Winemaking: Spontaneous fermentation and gentle racking by gravity. Aged for 12 months in used 225L French oak barrels and an additional 3 years in bottle prior to release.

