

¿POR QUÉ NO? SELECTIONS



LA LOBA (DO Ribera del Duero)



La Loba 2018

100% Tempranillo

Aging: 14 months in used French oak and 1 year in bottle

Vineyard: Organic in practice

Alcohol: 14.5% Alc by Vol

Production: 580 cases

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. 2018 started cold. Rain began in late winter and continued through the spring in abundant quantities. The rains stopped in late June and warmer temperatures were recorded, providing the ideal conditions for a good fruit set. In July the temperatures were somewhat lower than usual, allowing the grapes to continue with their long development. Warmer temperatures came in September and the 2018 campaign was very good and longer than usual.

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

Winemaking: Spontaneous fermentation and gentle racking by gravity. Aged for 14 months in used 225L French oak barrels. Bottled in September 2020 and aged an additional year in bottle prior to release.

