

¿POR QUÉ NO? SELECTIONS



LA LOBA (DO Ribera del Duero)



La Lobita 2023

75% Tempranillo/25% Albillo

Aging: Co-fermented in used 500L French oak barrels for 2 ½ months, transferred to stainless, bottled in Spring, and aged 2 years in bottle

Vineyard: Organic

Alcohol: 13.5% Alc by Vol

Production: 1,775 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: 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. Spring 2023 arrived with frosts, which damaged some of the buds on already sprouted vines—our most common extreme risk. Summer brought high temperatures and drought. Ripening was aided by the pre-harvest rains in September, which pushed us to the limit but ultimately helped the grapes mature, resulting in a very good vintage.

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 for 2 ½ months, transferred to stainless steel, bottled May 2024, and aged 2 years in bottle.