

Anejón 2014 attracts us due to its complex and harmonious personality. The three varieties planted on the estate are found in its elaboration, with these proportions: 84% Tempranillo, 8% Cabernet Sauvignon and 8% Merlot. Its balance is the basis of the fine, delicate and at the same time intense character of the wine. On the one hand, the aromas of flowers integrated with a powerful fruit show the vividness of the environment. On the other hand, it transmits freshness and a vibrant energy, characteristic of a location as unique and genuine as the terraces de Carraovejas. Made only in exceptional vintages.

The aroma of the terraces of the Ribera del Duero. Delicate, assertive, floral, intense and mineral notes. Powerful mouthfeel, structured and full of nuances.

EL ANEJÓN

2014

FAMILY OWNED WINERY SINCE 1987
PRODUCED AND BOTTLED AT THE SOURCE
ORIGIN · SOUL · EMOTION

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

An extraordinary vintage

After a cold and wet winter, the spring -warm and dry- provoked an early start to the vine cycle. In April our vineyard already showed signs of unusually early activity. The summer was calm, with low nighttime temperatures and morning dew during July and August. The cycle progressed in an excellent way, also benefiting from a hot beginning of September. The harvest arrived early, although an episode of heavy rains lengthened the harvesting. We started the Tempranillo harvest on September 26 and ended on October 18 with the Cabernet Sauvignon. The grape entered the winery with extraordinary parameters of quality and health.

Limestone terraces

The terraces of the plot of El Anejón welcome the Carraovejas Valley. It is a steep slope oriented to the sun, with privileged views of the Castle of Peñafiel. Here we practice a very characteristic viticulture, in one of the few examples of terraced vineyards that exist in the Ribera del Duero D.O. The soil of the narrow terraces are of very compact loamy limestone texture. The presence of white-colored limestone



calcium salts contributes, along with other factors, to a distinctive minerality of the wine.

Elaboration: grape selection, gravity and time

Manual harvest in small boxes after an exhaustive monitoring during the ripening period and after a first selection in the vineyard. The grapes went through a cold chamber and selection table and entered the winery by gravity. Fermented in small wooden vats with native yeasts to enhance the characteristics of the origin and the vintage. The malolactic fermentation, with native microbiota, was developed in the same vats and we transferred the wine by gravity to new extra-fine grain French oak barrels. It remained in them for 12 months. This 2014 Anejón harvest was bottled in the spring of 2016.