



“Dedication, soul, passion;  
the spirit of a family embodied in wine”

# Cuesta Roa 940 Crianza 2012

## Expression of smoothness.

“Cuesta Roa 940” is the patriarch and forerunner of an entire family of Ribera del Duero wines. It is named after the estate from whence it comes and where it has brought about the rebirth of winegrowing traditions and customs of the people that bore testimony to its birth.

“Cuesta Roa 940” possesses a firm, solid style and with each vintage, it portrays the smoothest and most accessible expression of the harshness and austerity that characterize the highest altitudes of Ribera del Duero.

## 2102 Vintage.

The making of a great wine in an area as complex and rugged as Ribera del Duero is always preceded by both natural - therefore absolutely unpredictable - and human factors that, in unison, will allow us to enjoy a truly exciting product when the time comes. The 2012 vintage was one of those occasions on which Nature and Man managed to coexist and give the best of themselves, resulting in fine quality wines.

The winter of 2011 was representative of the kind of continental winter experienced in this area - a very cold, dry time of the year. In January and February temperatures dropped below zero almost every day, reaching  $-10^{\circ}\text{C}$  several times. Spring 2012 brought abundant rainfall in the form of showers and even the odd hailstorm. As far as temperatures go, the total absence of springtime frost, the biggest climatic threat at this time of the year, was an outstanding feature. The vine went into summer in good health and growing sturdily.

Day-night temperature variations were significant. Picking was manual and the grapes were packed into 15 kg crates, starting on 1 October and going through till the 9th. The average yield of the Cuesta Roa estate was 2,600 kg/ha.

The alcoholic and malolactic fermentation of “Cuesta Roa 940” took place in stainless steel tanks. The fermentation processes were followed by oxidized ageing for twelve months in American and French oak. It continued ageing in the bottle until its release onto the market in 2015.

This is a wine with a lively, brilliant appearance and a good medium-high robe. It is very refined and expressive in the nose, evocative of red fruits against a backdrop of cedar and balsamic liquorice nuances. Initially it is smooth on the tongue, becoming extraordinarily round on the palate. It is an exceptionally pleasant, persistent wine with a good capacity for ageing.



## Datos de interés.

Varieties:	100% Tinto Fino.
Alcohol strength:	14,5% Vol.
Ageing in the cask:	12 months.
Drinking temperature:	16 °C.
When to drink:	Until the end of 2020.
Production:	5,021 bottles of 75 cl and 650 magnums of 150 cl.