

KORDE

100% TEMPRANILLO
RIBERA DEL DUERO
 SPAIN
2019 VINTAGE



KORDE is a very carefully crafted rosé made from 100% Tempranillo grapes sourced from a section of our Estate Vineyards known as La Encina. Located at 3,050 feet elevation -one of the highest in Ribera del Duero-, the grapes benefit from ideal conditions to develop: daunting weather that ranges from cold snowy winters to very hot summer days, with common regular 40°F temperature fluctuations between day and night. Mature vines over 40 years young grow in very white chalky limestone soils on hills that provide 360 degree sunlight exposure. This confluence of elements allow the grapes to develop beautiful and intense fruit flavors, stunning minerality, acidity and their characteristic thick dark skin. Whether it is the scenic views of the Duero valley, the weather or soil, La Encina provides our fruit its amazing character and is reflected in every bottle of Korde.

HARVEST & WINEMAKING:

Harvest was conducted manually in the early hours of the morning, and small crates used to protect the fruit. This allowed us to keep the grapes cool and skins firm until reaching the winery. Upon arrival to the winery, a careful selection process on a selection table was followed then grapes vatted immediately for thirteen hours. A very light bleed-off allows to extract the lightest colored free run must, without pressing or overheating, for further processing in fine ceramic eggs. The initial prefermentative stage lasted approximately 72 hours, maintaining the must at 43°F to preserve brightness of color and respect the fruit's aromatic capacity and fragrance of fresh fruit. Ceramic eggs were used to further retain brightness of color and the Tempranillo varietal aromas, while preserving the subtle minerality with great elegance. The vigor and complexity of KORDE acquire relevance in French oak barrels of extra fine grain and medium toast, which have been selected exclusively for a short aging, as a result our wine obtains refined notes of abundance and fruitiness.

COUNTRY:	Spain	ALCOHOL:	15.1% vol.
D.O.:	Ribera del Duero	SUGAR:	1.8 g/L
VINTAGE:	2019	AGE OF VINES:	30+ years
GRAPE VARIETAL:	100% Tempranillo	FERMENTATION:	Spontaneous
pH:	3.35	PRODUCTION:	2,000 bottles
ACIDITY:	6.00 g/L	FORMATS:	750 mL.
WINEMAKERS:	Vicente Pliego Rodrigo Sierra	AGEING:	5 months, French oak barrels

DESCRIPTION:

Appearance: A full-bodied rosé wine. Its light red color denote brightness and subtle accents of yellow and orange highlights, achieved during the aged in oak.

Nose: Clean with very intense primary and secondary aromas. Dominant aromas include fresh red fruit (raspberries and strawberries), citrus (orange peel) and subtle notes of delicate flowers. Clean toast notes from new oak barrels such as brioche, biscuits and patisserie also appear. Powerful yet fresh, elegant aromas that are full of depth and length.

Palate: Medium-high acidity and noticeable body, which makes the wine intense from the outset, with a long finish. Rose, strawberry, raspberry and apricot stand out as a prelude to deeper, more complex aromas. Biscuits, a gentle touch of toast, notes of patisserie and vanilla make up a mise-en-scene that defies the senses. Acidity, freshness, fruit, toasted notes... an original, modern rosé that is sure to give you something to talk about.