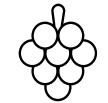


Joven 2023



WINEMAKING

Our Joven is a young wine offered for sale the spring after harvest with the aim of conveying an immediate impression of the year's fruit quality. Its aroma showcases the Tempranillo's primary fruit profiles. The grapes are picked from the coolest sandy soils, which contain a greater amount of silt and clays, in our vineyard.

TECHNICAL DETAIL

The grapes were harvested mechanically at night to preserve all the natural aromatic potential of the variety. Within minutes of picking, 25% of the fruit went into stainless steel tanks for whole-bunch fermentation. The rest was de-stalked before undergoing a cold maceration at 10°C for several days.

The tumultuous, alcoholic fermentation lasted 6-8 days at low temperatures of below 20°C. After a maceration of 10-12 days, the wine was bled off. Following the alcoholic fermentation we maintained contact with fine lees to achieve a greater complexity while allowing a natural malolactic fermentation.

The grapes from the 2023 harvest benefited from a warm and sunny autumn that ensured excellent fruit health and maturity.

CONTACT:
Martín Berdugo · Single Vineyard Estate
Ctra. de la Colonia, s/n, 09400. Aranda de Duero, Burgos · Spain
+34 947 506 331 · bodega@martinberdugo.com
martinberdugo.com

TASTING NOTES



APPEARANCE



Deep, very lively purple red, with the violet hues of youth. Bright and clean.



NOSE
Aromas of ripe strawberries and blackberries with notable floral hints of violets that are typical of Tempranillo.



PALATE
Our Joven offers a perfect route to familiarize yourself with Tempranillo's seductive aromas and finely poised flavor which is reminiscent of strawberries and juicy cherries. A balanced mouthfeel confirms the vibrant purity of the fruit which is protected by soft tannins. The aftertaste is reminiscent of juicy strawberries and cherries.



FOOD PAIRING



This wine accompanies rice dishes including curries, Neapolitan pasta or pizza, barbecued or grilled hamburgers and most cheeses.



SERVE AT: 15°C.



ANALYTICAL DATA



- Alcohol by Volume: 14,5 °
- pH: 3.88



ORIGIN:

Country: Spain

Denomination of origin: Ribera del Duero

Location: Aranda de Duero, 09400 (Burgos)

Estate: Martín Berdugo

Coordinates: 41°39'37.80"N, 3°40'18.92"W



VINEYARD:

Ownership: We own 100% of our single vineyard estate which is made up of 5 plots.

Location: On an alluvial terrace just above the Duero River.

Altitude: 800 meters above sea level.

Orography: Slight slope towards the south-west.

Vineyard area: 87 hectares.

Variety: Tempranillo (Tinto Fino)

Years of planting: from 1990 to 2006.

Soils: Stony alluvial soils with gravel, sands and numerous boulders. The subsoil is composed of clay under a layer of limestone gravel. These soils and subsoils are excellent for concentrating flavors and aromas.

Climate: Mediterranean climate with an important continental character.



CULTIVATION:

Training: Cordon Royat

Irrigation: 40% unirrigated, 60% drip irrigation.

Vine distance: 2.9 meters x 1-1.5 m.

Care: 11 hectares are organic and 76 will soon be certified organic also. Production relies on weather forecasting through a network of sensors, geographic information systems and satellite photos.



TECHNICAL DETAIL:

Harvest: The date is determined by how the phenolic maturity index evolves as well as by how the analytical parameters relating to the Tempranillo grape for this type of wine develop.

Vinification: We observe a maximum respect for the fruit and the viticultural work carried out in the vineyard. We employ gravity in the winery to avoid the use of pumps.

Harvest details: The grapes from the 2023 harvest benefited from a warm and sunny autumn that ensured excellent fruit health and maturity.