

LA HORMIGA 2021

Vineyard: Very old vines from the north side of the sorian Ribera del Duero in the villages of San Esteban de Gormaz, Matanza, Quintanilla de los tres Barrios and Villálvaro, 950m high

Grape variety: 100% Tinto Fino

Age: More than 100 years old

Suelo: Mostly red clay on surface, underground calcareous rock

Pruning system: Goblet. Ecologically grown from 2021

Harvest: 2nd to 15th October 2021, hand harvested

Winemaking: 30 days maceration, 100% destemmed. 30 minutes pumping twice a day during fermentation. Maceration after fermentation at 22°C

Ageing: 10 months in 225l. Bordeaux French oak barrels, 27% new

Alcohol: 14,5%vol



2021, the vintage of “La Filomena”

The year began marked by La Filomena and its consequences, which will drag throughout 2021. The week of January 11 there was an extreme cold and an exceptional snowfall whose snow remained all week. In addition, the rest of the month brought a lot of water, causing even the overflow of the river Duero at the end of the month. Snow and water came in the following days, and we could observe the almond blossoms on 24 February with an impressive floral density.

In late March and early April there was a week with temperatures above 25°C, with the vines sprouting on 11th April, too early (about 20 days earlier than usual). On the 17th and 18th temperatures went down to -6°C, and 50% of the production was lost on these two nights. The month of April continued with lot of rain.

On May 1st, the vines sprouted and there we began to observe the effects of La Filomena, with some spurs that were already dry. May was cool and rainy.

The first half of June looked like summer was coming, with temperatures of up to 30°. The flower appeared on day 16th being a fast flower that, in fact, ended around 25. In the second half, the rain and the cold weather returned and some signs of mildew began to be seen, something quite rare in the area. Summer finally arrived with not very high temperatures and maximum 30°C.

We could observe a weak growth, maybe consequence of so much water? The cold of the *Filomena*? Or maybe both?...

August was a month of heat without excess, but quite dry (10l.). The *veraison* began on the 6th and on the 11th a hail fell that came again to disturb the vineyard. September started with Autumn time. On the 13th, there were 10l of water and on the 14th, hail fell again. Around the 25th, we observed a certain sadness in the leaves, with a greyish green color that made us think they were going to fall. Greenness recovered later in October

The vegetative cycle concluded with a certain normality, harvesting in October as usual in Soria.

2021 in a nutshell: Very cold weather. Early frosts. Lots of water at the beginning of the year and some drought in August. Very weak growth with signs that it has been a tiring year for the vineyard.

All this is transferred to the wine. The first sensations we can feel appearing are perhaps the generosity of waters in Spring and part of Summer, which can be perceived through a generous aromatic range, tender, organic, but without trace of the pressure of the sun. Feelings that come to relieve the most greedy tendencies.

There is a perfect connection between the nose and the mouth, showing a frank, direct and juicy entrance. The tannins profile is perfectly balanced in a natural way, providing a nice mouthfeel and very pleasant texture.