



BODEGAS LA HORRA



CORIMBO 2011

LA HORRA || Bodegas La Horra is a new venture from the iconic Rioja producer, Bodegas Roda. They spent four years in research and investigation to find the land best adapted to Tempranillo, the variety which is known in depth by the research and technical team at Roda. They found the most suitable region was Ribera del Duero and specifically within this DO, the area of La Horra. They partnered with the Balbas family, who own some of the most coveted vineyard sites in the village with old bush vines of Tinta del País.

RIBERA DEL DUERO || The cultivation of Tinta del País (Tempranillo) and winemaking tradition in Ribera del Duero was established by medieval monasteries and granted DO status in 1982. The DO vineyards lie on either side of a 110-km stretch of the river on limestone and chalk soils. The riverbanks and low-lying land with water lying close to the surface are called campiña (countryside) and terrazas (terraces); the shallow slopes above them, which are among the best for vines, are called laderas (sides), and steeper slopes called cuevas (slopes).

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BLEND | 100% Tinta del País (Tempranillo)

VINEYARDS | Vines are an average age of 25 years in La Horra and Roa on limestone/chalk soils.

WINEMAKING | Fermentation in a combination of large wood and stainless steel vats followed by 12 months aging in barrel - 80% French oak and 20% American oak.

ALCOHOL | 14.5%

PRESS | 92 VIN

“Heady spicy, floral aromas of black and blue fruits, vanilla and cola. Seductively sweet, supple and expansive, with powerful boysenberry and cassis flavors showing excellent intensity and depth. Subtle tannins add shape to the long, spice-accented finish.”

BAR CODE | 8436538810798

