



BODEGAS LA HORRA



CORIMBO I 2010

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 cuestras (slopes).

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BLEND | 100% Tinta del País (Tempranillo)

VINEYARDS | Vines are an average age of 40 years in La Horra and Roa on limestone/chalk soils.

WINEMAKING | Fermentation in a combination of large wood and stainless steel vats followed by 16 months aging in barrel - 80% French oak and 20% American oak.

ALCOHOL | 14.5%

PRESS | 93 VIN

“Explosive aromas of black and blue fruits, Indian spices, potpourri and smoky minerals, with a mocha quality in the background. Fleshy, expansive and smooth, with excellent clarity and spicy lift to its cassis and boysenberry flavors. The blue fruit and spice notes carry through on the very long, sweet, sharply focused finish, which is framed by velvety tannins.”

BAR CODE | 8436538810439

