

Teófilo Reyes Edición Limitada 2021

Teófilo Reyes - 75 cl.

A meaty, fleshy and powerful Ribera del Duero, typical of low yield grapes (28hl/ha). Teófilo is one of the few oenologists who uses 1 to 2% of the white Albillo grape in the blend.



Vinification

15 months in French and American oak (1/3 new oak).



Storage potential

Drink as from: 2023
Best moment: 2026-2029
until: 2031



To serve

Decant preferably (especially in the first 3 years) and serve at 18°C in a large glass.



Trial analysis

Sweet aromas of chocolate and vanilla make your mouth water. Cranberry and blackberry notes bring liveliness to the nose. Silky-velvety on the palate, even in its young years. Noble soft tannins. A typical, powerful and voluminous Ribera. This very traditional bodega does not go for the temptations of modern techniques and style.

Description domain

Teófilo Reyes is the living memory of the Ribera del Duero; he is the man who shaped this denomination. His wines combine a velvety feel, crispy fruit and a long ageing potential. Unique in the region. Teófilo died in 2016 and the estate was bought by a Rioja wine family.



Wine style:

Continental, elegant gourmet wine



Assembly

Tinto Fino (100%)



Region:

Castilla y León



Appellation:

D.O. Ribera del Duero



Wine estate:

Teófilo Reyes