

Corimbo 2020 Bodegas La Horra (Roda) - 75 cl.

Bodegas Roda's latest adventure. The project was born in 2006 and the first wine produced in 2008. The name Corimbo in itself is a token of rarity, since its meaning is a horizontal inflorescence. The production of the cuvée is 40,000 bottles.



Vinification

After the screening table, grapes macerate and ferment in stainless steel tanks. Malolactic fermentation take place in wooden vats. The wines then age for 16 months in oak barrels (80% French, 20% American), 1/3 of which are new.



Storage potential

Drink as from : 2024
Best moment : 2027-2030
Until : 2035



To serve

At 18°C in a large glass, after decanting, at least in the first 5 years.



Trial analysis

Deep red colour. Expressive aromas of red berries, cinnamon and peppery notes. But without any hint of oak. Fresh and balsamic notes follow on the palate. Something very round and "cozy" evokes the Rioja, but the general impression is more Ribera. This wine is both classic and modern in its style and its seduction does not come only from its concentration.



Wine style:

Continental, elegant gourmet wine



Assembly

Tinto Fino (100%)



Region:

Castilla y León



Appellation:

D.O. Ribera del Duero



Wine estate:

Bodegas La Horra (Roda)

Description domain

A new top wine estate in Ribera del Duero. This small scale project was built around some old vines by Roda team, of Riojan fame. The quality requirements are as high as in Rioja.



Biological