

BELA

2023

Bela's label is a facsimile of one of C.V.N.E's label from 1910.
The stars represent the children of C.V.N.E's founder, Eusebio Real de Asúa.
His brother Raimundo, the other founder, had no descendants. Each star represents one of the children: Sofia, Áurea, and Ramón. Sofia was known as Bela.



Type of wine: 9 months
Region of production: Ribera del Duero
Year: 2023
Bela vintage rating: Very good
Grape varieties: 100% tinta del país (Tempranillo)

Type of bottle: Bordeaux
Bottle size: 75 cl., 1.5 l
Crianza: 9 months in French oak barrels

Alcoholic volume: 14.3%
pH: 3.72
SO₂ Free/Total: 32/70
Total Polyphenols Index: 72
Total acidity: 5
Volatile acidity: 0.5
Suitable for vegans



The vineyard

This estate-owned vineyard, with over 25 years of history, is planted exclusively with Tinta del País (Tempranillo) from plots situated in Villalba de Duero. Positioned at an altitude exceeding 820 meters, the vineyard thrives in a landscape characterized by gentle undulations.

The soils are notably low in organic matter, with an average depth of approximately one meter. Two distinct profiles are identified: one with a sandy-loam texture, offering excellent drainage and enriched with fine and coarse sand particles; and another with a clay-loam texture. Both soil types exhibit a moderate presence of carbonates.

Winemaking

The winemaking process follows traditional methods, beginning with a cold maceration prior to fermentation, which takes place in stainless steel tanks. The wine is then aged for up to nine months in French oak barrels. Before its release to the market, it matures for a minimum of three months in the bottle.

Vintage / Harvest description

The 2023 harvest, much like that of 2022, was defined by drought and high temperatures throughout the vegetative cycle. These conditions led to an early harvest, which began on September 20 and concluded on October 12.

September was marked by early rains, which helped moderate alcohol levels and promoted a steady ripening of the grapes. Overall, the vintage yielded excellent average acidity and a structure characterized by balance.

Tasting notes

Bela 2023 displays a striking deep cherry-red color with intense hues and a touch of purple at the rim. On the nose, it reveals a complex aromatic profile, combining floral notes and red fruits (currant, raspberry, strawberry) with enticing hints of spice, subtly complemented by nuances from its aging (cocoa, clove...). On the palate, it is full-bodied, with soft, velvety tannins and a personality deeply rooted in its origin in Villalba de Duero. The finish is long, dominated by fruit and mineral undertones, leaving an overall impression of elegance and finesse. Serving temperature: 15-16°C.