

RENTO



Rento 2016

D.O. Ribera del Duero

Only the finest vintages from Zurita's vineyards are chosen for Rento, guaranteeing the complexity of its acidic black and ripe red fruit aromas, with a concentrated note of India ink, accompanied by the freshness of its soil.

To highlight the complexity of the wine, it is aged in mostly French and American oak barrels from 7 different cooperages, with lightly toasted wood so as not to obscure the characteristics of its terroir whilst adding touches of cocoa, cedar, toffee and fine spices. It has an excellent mouthfeel, elegant and intense, with a sweet and persistent finish.

Awards and Scores

2015 Vintage

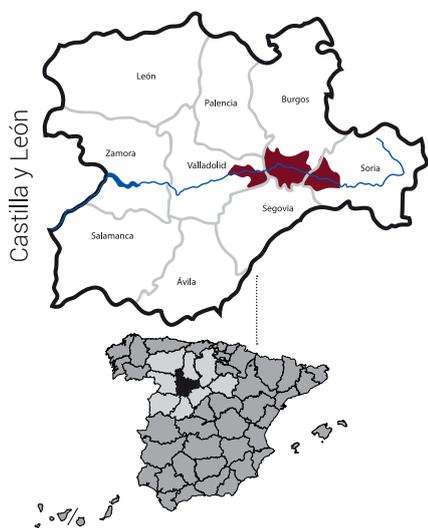
- 92 Points Wine Enthusiast June 2020
- 92 Points 'Vivir el Vino' Guide 2020
- 91 Points Tim Atkin 2019
- 90 Points Peñín Guide 2019 and 2020

2014 Vintage

- 97 Points - Gourmet Guide 2019
- 91 Points Peñín Guide 2018
- 91 Points 'El País' Wine Yearbook 2018
- Silver Medal 'Concours Mondial de Bruxelles' 2017

2011 Vintage

- 96 Points - Gourmet Guide 2017
- 92 Points Repsol Guide 2016
- 92 Points 'Vinos de La Semana Vitivinícola' Guide 2015
- 92 Points - Gourmet Guide 2016
- 91 Points Wine & Spirits 2015



BODEGA RENACIMIENTO
Winemaker: Felix Gonzalez
Technical Director: Carlos Moro

2016 Vintage

The 2016 vintage had a mild winter and some very rainy months until May, with the plot budding in the first week of May. Summer began with a warm start and a very hot finish, with slow ripening of the grapes throughout the month of September, with a rather late harvest.

The vineyard

Zurita's vineyards have a long-standing tradition of quality winemaking. Selected as a Quality vineyard, part of its goblet vineyards are among the oldest in Ribera del Duero. Zurita is part of an elevated meander of the Duero River, where the loamy texture of the tertiary layer gives a significant depth to its Tempranillo vines, while its alluvial surface guarantees excellent ripening of its grapes, providing unparalleled complexity to its wines as they grow in successive sedimentary layers without eroding.



Technical data

Bottle size 750ml

Source of the wine

Vineyard Pago de Zurita
Town Olivares de Duero
Surface 3.70 ha
Soil texture Loamy-sandy-clay
Altitude 720 m
Yield/ha 4,500 kg/ha
Slope gradient Flat

Production

Variety 100% Tempranillo
Harvest October 2014
Type of harvest Manual Boxes of less than 12 kgs
Type of selection Double selection (bunch and grape) 2001
First Harvest Traditional method for red wines
Production process 16,000
Bottles produced 10-14 days in stainless steel tanks
Fermentation (26°C)
Aging 70% French - 30% American
Alcohol 15%
Acidity 5.3 g/l

Recommendations

Storage Fresh and dry place.
Avoid sunlight.
Temperature Consume at 16-18°C

Bodega Renacimiento

The year 2000 was a special time for Bodegas Familiares Matarromera. Bodegas Familiares Matarromera includes the Renacimiento Winery, located in Olivares de Duero (Valladolid) and belonging to the Ribera del Duero Denomination of Origin. A noble house from the 16th century, it began as the house of the Marquis of Olivares and later became the workhouse of the Jesuits until their expulsion in the 18th century. At that time the Moro family took charge of it and decided to restore the buildings and the winery in order to create a wine of the highest quality in keeping with the history and the time.

BODEGA RENACIMIENTO

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