

## WINEMAKERS'S NOTE

Cenit Tradition is our commitment to recover the traditional winemaking of Tierra del Vino de Zamora and the personality of the historic wines of this territory. A wine with no recipe. The 'Cénit' we think our ancestors would have made. A wine that follows the tradition of making wines using the existing varieties in the vineyard. Its character is given by an old vineyard with mixed varieties, harvested at the same time, we work in an open press with clusters without destemming, we tread these grapes and press them to pass the must to very used wood where it ferments and remains for 7 months. The result is a very exiting wine that allows us to recover a forgotten personality in the area.

  
José Manuel Benítez, enólogo

**PRODUCTION:** 2.045 bottles  
**GRAPE VARIETY:** A blend of all the varieties in the vineyards, mostly Tempranillo (70%)  
**AGEING:** 7 months in used barrels  
**ALCOHOL:** 14% Vol.



**WINEMAKING:** We used grapes from a single plot, which was the first vineyard harvested in 2020. The grapes were harvested by hand with selection in the field. The grapes were directly transferred without destemming to a small open press, where the whole clusters were crushed once a day for four days. When spontaneous fermentation began, we pressed in a vertical press and transferred the must to very used barrels where it fermented and remained for 7 months. The wine was not clarified or filtered for bottling.

### TASTING NOTE:

Wine of wild character and at the same time very delicate, wild fruits, forest, very fresh nose with continuity in the mouth, electric sensation on a long and complex palate.

**VINEYARD:** this wine is made with grapes from 'La Espartera' vineyard.

**AGE:** 90 years

**ALTITUDE:** 800 m. altitud

**SOILS:** Alluvial sands and clay soils with pebbles.

**CLIMATE:** very cold winters and warm summers.

**CHARACTERISTICS OF VINTAGE:** It was a cool vintage with a moderately hot summer for our area. Spring came early with very mild temperatures and a lot of rain. The summer was an extension of the spring, dry and mild, with rain at the end of the vine cycle that gave us the strength to finish ripening slowly.

### WINERY

VIÑAS DEL CÉNIT was born in 2004 on the left bank of the Duero River, within the historical region of Tierra del Vino in Zamora. In our search for unique vineyards, we found this corner of century-old vines, many of which survived the phylloxera, at a time of severe abandonment. Convinced by its great potential, Viñas del Cenit was established with the mission of expressing in bottles of wine the marked personality and typicality of this territory and its history.

