



## MILSETENTAYSEIS

LA PEÑA

2020

A wine with its own identity and unique character. At the base of an old mine, the La Peña plot is home to a hidden gem – an old vineyard of barely half a hectare. Soil comprised of red clay, quartz, feldspar and mica is expressed through each vine. Freshness, liveliness and exceptional mineral intensity define this memorable rosé. A voluminous wine with a silky texture, complexity and a long, saline finish.

Milsetentayseis La Peña is the recovery of an extraordinary plot. A resounding tribute to the ancestral vineyards and wine culture of Fuentenebro.

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## **A complex climatic vintage**

The 2020 vintage was marked by a winter with persistent rainfall, which together with the snowfall from January, provided a significant water reserves that were beneficial for the Fuentenebro vineyards. The vegetative cycle was gradual and balanced. The organic management and the cultural techniques used in the vineyard allowed the vines to grow homogeneously. Several periods of rain during the harvest called for extra vigilance in the vineyard and precise timing for grape selection, which was of exceptional quality.

## **A singular plot**

Milsetentayseis La Peña 2020 is the purest interpretation of an exclusive plot of just 0.46 hectares. La Peña is a rosé that reflects the character of old vines planted nearly a hundred years ago in soil comprised of red clay, quartz, feldspar and mica. There are ancestral varieties in this area that are synonymous with Ribera del Duero and date back centuries. A heterogeneous character that expresses the local expertise of this forgotten knowledge that we seek to revive. The small production of La Peña 2020 is a pure and honest representation of its origin. An extraordinary vineyard that is independently worked to achieve the maximum expression of this small corner of Fuentenebro.

## **An elaboration that seeks to embody a unique identity**

Milsetentayseis La Peña has been made with great care and attention to detail. In this third vintage of our singular rosé, the aim is to achieve new levels of expression that faithfully reflect its origins. The grapes were harvested by hand and transported in twelve-kilogram boxes. The bunches of these hundred-year-old vines were gently pressed to obtain only the purest essence of each variety. The wine was fermented and subsequently aged in six hundred litre wooden barrels. 8 months on the lees in French oak provided La Peña its complex, saline character and recognizable seriousness. The wine spent twelve months in the bottle before its release in 2022.

