

Canta Perdices 2011



Wine Ratings -- This Vintage:
85 points – Wine Advocate

Wine Ratings -- Earlier Vintages:
2010: 90 points – Wine & Spirits
87 points – Wine Advocate
2009: 91 points – Wine Advocate
2008: 90 points – Wine Advocate

Region:

The Ribera del Duero, or 'Banks of the Duero River', region is located in northern central Spain, between Rioja and Toro. The Benedictine monks introduced winemaking in Ribera del Duero in the middle ages, but the region received international acclaim in the past century with Vega Sicilia and Pesquera wines. The vineyards are located at exceptionally high altitudes in a continental climate with bitter cold winters and short summers.

Bodegas Pedro Regalado – Bodegas Pedro Regalado is located in La Aguilera, in what the local experts call 'The Golden Triangle' of Tempranillo grapes in the Ribera del Duero region. A small group of growers founded the bodega in the early 1960's. The bodega remained in obscurity for about 40 years, selling their wine to prominent bodegas in the region until Cesar Mate a young winemaker / enologist, joined the bodega. Since 2003, Cesar has been in charge of the bodega's 370 acre vineyards, which were planted in the early 1900's. Cesar convinced the bodega not to spend the money to replant the vineyards, which would increase the yield, but to continue with the old vines with their low yields in order to maximize their concentration.

Canta Perdices – Bodegas Pedro Regalado owns 2 vineyards, named 'Canta Perdices' and 'Embocadero.' Canta Perdices means 'the singing partridges' because there are many partridges living in the vineyard and vineyard workers and local villagers often hear the partridges singing, especially in the spring mating season.

Imported since: 2005

Appellation: Ribera del Duero

Composition: Tempranillo

Soil: high concentration of clay, limestone, and round stones

Elevation: 2700 feet

Vineyard practice: dry farming

Vine Age: 48 years old

Yield: 0.8 tons per acre

Harvest Dates: second week of October with a selection table

Fermentation: 17 days in small stainless steel tanks with wild (also referred to as indigenous or natural) yeast

Aging: 12 months in new French Allier and Tronçais oak barrels and 6 months in the bottle

pH: 3.72

Residual Sugar: 1.8 grams per liter

Alcohol: 14 %

UPC: 7 50428 21397 0