



TORO  RUEDA

CAMPO ELÍSEO

Cuvée Alegre

RUEDA

2021

The year 2017 was marked by a great precocity. A hot and dry year, as we have been expecting since The winter 2020-2021 was warm, with an average temperature in tone to one degree above the historical average, with a cold spell during the first half of January with the arrival of the Filomena squall, which left us with a heavy snowfall and temperatures of -17°C. The winter was wet and the spring was very irregular, with very dry and warm months of March and April and a late spring and early summer with weak but very repetitive rainfall, forcing us to be extremely careful. In the end, the year closed with a rainfall of 450 mm, slightly above normal. March and April and a late spring and early summer with weak but very repetitive rainfall, forcing us to be extremely careful. In the end, the year closed with a rainfall of 450 mm, slightly above normal.

TERROIR

Gravelly soils, with a large clay layer underneath.

GRAPE VARIETIES

100% tempranillo

AGE OF THE VINES

20 years

DENSITY & YIELD

2700 vines/ha.

35 hl/ha.

FIRST VINTAGE

2016

WINEMAKING

The grapes were harvested on the 9th of September. The grapes were harvested by hand, in boxes of 15 kilos, after spending the night in a cold room at 10 °C, the following morning, the grapes were passed through a selection table until they reached the press, where we carried out a gentle pressing without any oxygen, avoiding excessive extraction of colouring material. For this we use white grape stems to provide a little acidity and remove a little colour. After 5-6 days of cold storage at 8°C, the clean must was racked and fermentation began in barrels, concrete eggs and earthenware jars.

AGEING

5 months on fermentation lees in barrels, concrete eggs and earthenware jars.

WINEMAKER'S NOTE

Pale pink in colour, with salmon reflections and a very high aromatic intensity. Elegant, with a medium aromatic intensity, it is complex and we find aromas of stone fruit (peach, nectarine), citrus, white flowers and some spicy notes from the small wooden vats where it ferments.

In the mouth it is very expressive, balanced, very oily and with good acidity and smooth due to the bâtonage work carried out with its fine lees. Long finish on the palate.

FOOD-PAIRING

Salad with goat cheese, turbot, monkfish, seafood, squid or fried sea urchins.

AWARDS

2020

92pts James Suckling

2019

91pts James Suckling

90pts Guia Penin

2018

91pts James Suckling



APPELLATION

D.O. Rueda

EUROPE



SPAIN



TORO/RUEDA



D.O. TORO

D.O. RUEDA