

AUREA MINERVA

2022

Áurea Minerva's label is a facsimile of one of CVNE's label from 1910.

The stars represent the 3 children of CVNE's founder, Eusebio Real de Asúa, married to Sofía Arano.

His brother Raimundo, the other founder, had no descendants.

Áurea Minerva was the third daughter.



Type of wine: red

Region of production: Ribera del Duero

Year: 2022

Bela vintage rating: Very good

Grape varieties: 100% tinta del país (Tempranillo)

Type of bottle: Burgundy

Bottle size: 75cl., 1.5l.

Production: 3,000 bottles

Bottling date: end of December 2023

Crianza: 12 months in 390l

French oak barrels of one wine

Alcoholic volume: 14.4%

pH: 3.66

SO₂ Free/Total: 32/70

Total Polyphenols Index: 69

Total acidity: 5.1

Volatile acidity: 0.60

Suitable for vegans



The vineyard

Wine made from grapes from our own vineyards in Peñaranda, specifically from the plot "Las Casqueras", with an altitude of 985 metres, located a few metres away from the Geodesic Point of Peñaranda. The vineyard is more than 50 years old and has a yield of 2.500 kgs/Ha. The soil is mainly calcareous and sandy clay.

Winemaking

The winemaking process is traditional. Cold maceration prior to fermentation in used 390-litre barrels and a 1,500-litre stainless steel tank followed by 12 months of ageing in 390-litre French oak barrels of ine wine.

The wine matures in the bottle for a few months until it is released onto the market.

Autochthonous yeasts.

Vintage / Harvest description

The 2022 campaign has been known as the one of drought, due to the fact that rainfall was scarce throughout the year, in addition to the heat waves suffered during the summer.

This meant that the start of the harvest was brought forward by almost 10 days compared to previous years. This early harvest was decided to avoid over-ripening of the grapes, as well as to maintain the acidity and freshness of the wines produced.

The grapes for the production of Aurea Minerva come from the "Casqueras" plot in Peñaranda de Duero and were harvested by hand on 30 September and 1 October.

The grapes were harvested at the right moment of technological and phenolic ripeness with an excellent sanitary condition. The location and orientation of the plot, which did not suffer from water stress, favoured the aeration of the bunches, low production and a great balance between alcohol and tannin.