

*El Anejón 2016 is the manifestation of the balance between the vintage and its unique origin: the terraces that welcome you to the Carraovejas estate. Three varieties planted in the valley are used in its elaboration, with these proportions: 94% Tinto Fino, 2% Cabernet Sauvignon and 4% Merlot. Its unique personality, with a marked floral character, recalls the landscape provided by this plot. Harmony on the nose, silkiness, elegance and a long aftertaste, with a delicate mineral touch and a balsamic background. Anejón is produced only when there is an exceptional vintage.*

Terraces with your gaze fixed on Peñafiel castle that smell of mountains and aromatic plants. Infinite mouth that whispers that this wine comes from an unprecedented ecosystem.

# EL ANEJÓN

2016

FAMILY WINERY SINCE 1987  
PRODUCED AND BOTTLED IN THE PROPERTY  
ORIGIN · SOUL · EMOTION

RIBERA DEL DUERO  
DENOMINACIÓN DE ORIGEN

### **A vintage with a long and healthy cycle**

After a mild and rainy winter, spring unfolded in two very different stages: a first one with abundant rainfall and a second stage that was quite dry. In the second half of April the vines of the Carraovejas valley sprouted. Climate conditions were very stable in 2016. The vineyard growing progressed well and the first bunches appeared quite soon. The intense summer lasted until late September, with a heatwave that slowed the development of the fruit for a few days, to resume later and complete its ripening cycle. The 2016 harvest began on 4 October and ended on 28 October.

### **Terrasses**

Anejón is one of the first terraced plots in the Ribera del Duero and one of the few examples that we can find in the whole Apellation of Origin. Its particular orography makes it the perfect amphitheatre to observe the majestic Peñafiel castle. You can observe the loamy-limestone terraces between the native flora, that turns into purple colours during spring. The presence of white calcareous salts contribute, together with other factors, to give



the wine a very characteristic minerality. Its profile is also marked by a distinctive freshness and a balsamic note that is the hallmark of El Anejón.

### **Care, pampering and time**

Three of the concepts that shape the making El Anejón process are the exhaustive selection of the bunches, the gravity flow, and the aging geared towards enhancing its origin and genuine character. After manual harvesting in small crates, the bunches go through a cold room and selection table where each grape is carefully selected. Fermentation takes place in French oak vats with different formats to enhance the characteristics of this plot. Aging was carried out for 12 months in new barrels, also made of French oak, with extra fine grain. El Anejón 2016 vintage was bottled in spring 2018.