

M I L S E T E N T A Y S E I S

An aerial photograph of a vineyard in a hilly landscape. A dirt road runs diagonally across the frame. A person is walking through the rows of grapevines in the foreground. The hills in the background are covered with sparse vegetation and some trees. The sky is clear and blue.

MILSETENTAYSEIS



ALMA CARRAOVEJAS

MILSETENTAYSEIS

WELCOME TO THE RIBERA DEL DUERO

*...vineyards rooted in vitality,
distinction and purity.*

Couanon & Convert Viticulture Report
Universal Expo in Paris, 1900



LOCATION

At an altitude of 1,000 meters, viticulture transforms into viticulture at great heights. We explore the part of the Ribera del Duero with the most potential and the most climactically extreme conditions. While these aspects pose great risk, without them we wouldn't be able to produce such an excellent product.



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1076

An ancestral vineyard with several native varieties, an extreme climate and unique surroundings. 1076 owes its name to the most differentiating characteristic of this project: its altitude.

An old vineyard that lives harmoniously with new plantings as part of an integral project to revitalize a region deeply-rooted in viticulture tradition.





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1076

Our objective: to produce unique wines that capture the essence of the environment and each of the small, individual plots that comprise 1076 and revitalize one of the most traditional and promising regions of the Ribera del Duero.





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The Vineyard: Altitude, Serenity, Balance

At Milsetentayseis we work with centenary Goblet (bush) vines: the fundamental source of the historical genetic material to develop this comprehensive recovery project.

Additionally, we have planted new vines aimed at achieving the best quality in extreme climactic conditions. The peculiarity of the soil and altitude – a 1076 meters is one of the highest points in the D.O. Ribera – marks the unique character of these grapes.





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The Vineyard: Altitude, Serenity, Balance

The concept and philosophy behind 1076 allows us to grow at the rhythm of the vines: unhurried, restoring a genuine viticulture region and working towards a natural heritage in the form of a legacy for future generations to come.





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THE SOIL

Clay

Red clay and white limestone make up the Fuentenebro vineyard. Poor soil low in nutrients that requires the vines to self-regulate and give the best of themselves.

Source of Minerals

Remains from the old mine live together with the vines in Fuentenebro. Muscovite, Feldspar, Quartz and Mica are what give this vineyard such unique character.





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EXTREME CLIMATE

We have learned that the vineyard best expresses its potential in adverse conditions when its cultivation is the riskiest. The microclimate in Fuentenebro and its surrounding area are what give the varieties in this vineyard such distinct character and ability to express themselves like few wineries in this appellation can.

In anticipation of climate change, we look for fresher and more elevated regions where the air current can better ventilate our vineyard. This favors excellent grape health and ultimately, extraordinary quality wines.





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THE SURROUNDINGS

We want to restore patience in the vineyard – one that grows slowly, evolving into old vines leaving a great legacy.

We don't want to "standardize" the area that, for us, is the most unique part of the Ribera del Duero. We seek our own identity and to educate around the concept of viticultural heritage: preserve and value the old vineyard of today that will have meaning and consequence tomorrow.





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THE VARIETIES

We are recuperating native varieties to empower the origin and genesis of this historic vineyard.

Tempranillo grows among other distinct varieties such as Albillo, Monastrell, Grenache all of which are able to express their full potential at an altitude above 1,000 meters.



1076 – TINTO ´18

Tempranillo 95% · Native Varieties 5%

TASTING NOTES: COMING SOON

TBD

TERROIR:

- Ancestral vines 75-100 years old, next to an opencast mine
- Altitude: 1,000+ meters
- Soil: clay and sand mixed with Quartz, Feldspar and Mica

WINEMAKING HIGHLIGHTS:

- TBD
- Bottled: 2019

WINE SPECS:

- Production: 30,000 bottles
- Appellation: Ribera del Duero
- Viticulture: High-Altitude, Sustainable
- Alcohol: 15.0% ABV
- Acidity: 5.1g/L
- pH: 3.76 upH
- Sugar: 0.38 g/L



Peñín: 95

“The wine is very deep cherry in color exhibiting complex aromas that are expressive. Mineral comes from the soil, the black fruit from the tempranillo and the spice from a run in oak. The combination leads to a full-body that finishes with great length”

