

FAMILIA
Osborne-Osborne

SEMBRO 2021



Vintage 2021

The 2021 harvest in our vineyards for Sembro, in the Ribera del Duero, has been characterized mainly by a dry autumn and winter, with a heavy snowfall (Borrasca Filomena) in early January standing out. Spring was marked by irregular rains and mild temperatures. On May 30 there was a large hailstorm, which did not affect our vineyards. The summer was dry with mild temperatures. The month of September began with rains and mild temperatures, which occasionally slowed down maturation and a slow evolution, but at the end of September, with high temperatures, there was an acceleration in maturation and a rise in degrees, which occasionally speeded up the start and the end of the harvest to achieve the optimal maturity moment for each of the batches. The wines of the 2021 vintage are characterized by very good phenolic, aromatic and alcoholic maturity, as well as balanced acidity. They are wines with a lot of color, very good intensity, lots of fruit, good structure and balanced.

The Wine

Monovarietal Tinto Fino (Tempranillo). Fermentation in stainless steel and maceration for 17 days with its skins. Aged for a minimum of 3 months in 300-litre French and American oak barrels.

Tasting note

It is a wine with a lot of fruit, jovial on the palate, but at the same time with sweet tannins from its brief stay in the barrel, fresh and pleasant. Storage capacity of 5 years.

Alcohol: 14.5% vol. pH: 4.8 Acidity: 5.2 g/l in H2T Residual sugar: 1.7 g/L