

RENTO 2011

D.O. RIBERA DEL DUERO

2011

Moderate winter with a short period of frosts and little rainfall. Mild spring, moderately rainy and hot towards the end. Mild and dry start to summer, very hot at the end with acute drought. Superb harvesting conditions at the beginning of October, with good ripening owing to the high temperatures and healthy conditions thanks to the absence of rainfall.

The vineyard

The Hito Corto vineyards have been cared for with such devotion and affection that they are well worthy of being included in the history of RENTO. It is the only Grupo Matarromera estate to be located on the left, southerly bank of the river Duero (Quintanilla de Arriba). It is a very special vineyard: no chemical products are used in its day-to-day cultivation.

The wine

The grapes harvested on the Hito Corto estate boast exceptional sugar levels and colour intensity, which subsequently manifest themselves in the wine. The grapes are subject to twofold selection, first bunch by bunch and then grape by grape. Rento 2011 was aged for 18 months in 50 barrels of mainly French oak, from such prestigious coopers as Taransaud, Berthomieu, Boutes and Cantón. The barrels are stacked in only one layer and are refilled by hand.

It has an intense colour with a dark cardinal-red tone and significant purplish hues. The bouquet is full, honest and very complex, ripe black fruit predominating amid a multitude of aging notes; cedar wood, liquorice, India ink... It has a good structure, stylish and silky, with a powerful body and a notable framework of robust, well-controlled tannins with an enduring finish.



Format 750 ml

Origin of the wine

Name of the vineyard	Hito Corto (Quintanilla de Arriba)
Surface area	2,2 ha
Formation	trellised vineyard
Soil texture	loam-sandy soils
Production process	traditional for reds
Height	740 m
Production/ha	5.000 kg/ha
Orientation of the trellising	W-E
Incline	0-5%
Years planted	1999

Harvest and aging

Variety	100% Tempranillo
Harvest	October
First Harvest	2001
Bottles produced	11.000
Fermentation	10-14 days in stainless steel tanks (26°C)
Aging	18 months in barrels and 24 months in bottles

Analytical data

Alcohol	15%
Azúcar residual	1.35 g/l
Acidez	5.5 g/l
Extracto seco	28,8 g/l

Recommendations

Storage	Keep in a cool, dry place. Avoid sunlight.
Temperature	Drink at 16-18°C



Castilla y León



RENTO

PRODUCER
Bodega Matarromera, S.L. (1988)
Oenologist: Félix González
Technical director: Alberto Guadarrama
Elaboration: Bodega Matarromera
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Awards for previous vintages

- 91P Wine Spectator 2014 (Rento 2006)
- 90P Guía Peñín 2011 (Rento 2005 y 2006)
- 94P Robert Parker 2011 (Rento 2005)
- 92P Guía Repsol 2013 (Rento 2005)
- 90P Wine Enthusiast Nov. 2011 (Rento 2005)
- 90P Guía Intervinos 2013 (Rento 2005)
- OIV Bacchus de Plata (Rento 2004)