



Bodegas La Horra

A refined Ribera del Duero red, Corimbo captures the purity of Tempranillo through a lens of freshness and floral nuance.



Alcohol :14,50 %

Composition: 100% Tempranillo

Corimbo 2018

Ribera del Duero, Spain

Region and Vineyards

Corimbo is born in the heart of the **Ribera del Duero DO**, specifically in the villages of **La Horra and Roa**, among the most prestigious sites in the region. Ribera del Duero, perched on the elevated northern plateau of Spain, is defined by its chalky limestone soils and a stark continental climate—hot days, cold nights, and wide diurnal swings that promote aromatic development and tannin refinement.

The vines for Corimbo average **25 years of age**, rooted in dry-farmed, organically tended plots. The terrain comprises **terraces and gentle slopes (laderas)** where Tinta del País expresses finesse over brute power. These vineyards benefit from the balancing influence of the nearby Duero River and produce fruit with excellent natural acidity, which is key to the wine's freshness and structure.

Winemaking

Corimbo is made exclusively from **100% Tinta del País (Tempranillo)**. Fermentation occurs with native yeasts in a mix of large wooden and stainless steel vats, preserving the vibrancy and identity of the fruit. The aging process spans **14 months in oak barrels**, with a composition of **80% French oak and 20% American oak**.

Crucially, the use of oak is now intentionally restrained, placing the varietal expression and vineyard character at the forefront. The result is a **balanced and aromatic wine**, where wood plays a supporting rather than dominant role. This shift marks a stylistic evolution at Bodegas La Horra, reflecting a modern approach grounded in precision viticulture and minimal intervention.

Tasting Notes

- **Color:** Deep garnet with a ruby rim, showing youthful brilliance.
- **Aroma:** Lively and fragrant, bursting with wildflowers, red and black berries, Mediterranean herbs, and subtle sweet spice. Oak notes are barely perceptible, allowing the floral and fruit spectrum to dominate.
- **Palate:** Medium to full-bodied with supple tannins and a juicy core. Flavors of blackberry, red plum, and fresh herbs unfold with energy and poise. The wine finishes long and clean, with a touch of salinity and a lingering note of spice and earth.



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Did you know?

Bodegas La Horra is the **Ribera del Duero project from Bodegas Roda**, the iconic Rioja estate known for its rigorous vineyard selection and modern style. After years of research, the team identified La Horra as the ideal location for Tempranillo outside Rioja, combining old vines, calcareous soils, and a balanced climate. Corimbo, launched as their "second wine," has since become a benchmark for elegant, terroir-driven Ribera del Duero.

Wine Pairing Ideas

- **Grilled Iberian pork chops** – the wine's herbal lift and smooth tannins match perfectly with smoky, succulent pork.
- **Roast duck breast with cherry glaze** – the wine's fruit-forward profile and freshness complement the gamey richness of the duck.
- **Chargrilled vegetables with romesco sauce** – earth and spice tones in the wine resonate beautifully with grilled capsicum and nuts.
- **Sheep's milk cheeses (Zamorano, Manchego Curado)** – the wine's depth and acidity cut through the richness of aged cheeses.



Robert Parker (RP) : 94 Points (2018)

The second wine from Ribera del Duero is the 2018 Corimbo, produced with Tempranillo from their younger and organically farmed, non-irrigated vines. It fermented with indigenous yeasts and matured in oak barrels, but now the barrels are in the background and the foreground is a mélange of wild flowers, herbs and berries with just a spicy touch. The wine feels fresher, less ripe and extracted, quite elegant and harmonious. A much more drinkable and fresh Corimbo from a cooler vintage in the Duero. Bravo!



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