bodega
DUSSART · PEDRÓN
C/ Saliente nº12, Los Pedrones
46355 (Requena -Valencia)
BENOÎT DUSSART
+34 722 270 944
+33 698 293 289
bodegadussartpedron@gmail.com



92+ points Parker

Le Cencibel 2021

THE TERROIR
Location: Cañada tio Pedro (Los Pedrones, Requena, Valencia, Spain)
Altitude: 670 metres
Climate: Continental weather tempered by the proximity of the Mediterranean Sea.
Soil: Clay-limestone
Vineyard: Organic vineyard for 33 years; conducted in traditional goblet pruning without irrigation.

PDO: D.O. Utiel Requena

WINEMAKING
Grapes are exclusively harvested manually in 15 kg crates. A first selection of the grape bunch is carried out in the vineyard and only mature grapes are picked. A second selection is carried out at the ageing cellar prior to crushing and destemming. The cold skin maceration lasts for 4 days and is followed by the fermentation using indigenous yeasts for 6 days in temperature-controlled stainless steel vats. The elevage is carried out in French Oak casks for 8 months. This wine is non-clarified; non-filtered; naturally stabilised and very little sulphites added. Cuvée limited to 1200 bottles.

DEGUSTATION
The robe is ruby colour with nuances of purple. The nose is fresh with hints of matured fruits like cherries and plums. The palate is fine and elegant with silky tannins, good freshness and a long finish.

FOOD AND WINE PAIRING
Ideal for pairing with an Iberian ham, red meat or grilled lamb chops.
Serve at 18ºC.

ABV 14% Vol.