



Vera Vides

CLARETE

A traditional wine from Ribera del Duero, historically crafted in stone presses by the region's winemaking families.

Driven by our desire to preserve the winemaking traditions of the past, we've brought this style into the present while respecting its original essence.

Tasting Note:

Bright currant-red color with violet hues. Aromas of wild red berries: blackberries, wild strawberries, and raspberries. On the palate, it is smooth and juicy, with lively, refreshing acidity and a long, aromatic finish.

Vintage	2024
Variety/ies used (with %)	50% Tempranillo, 50% Garnacha, Albillo, Pirulés, and Bobal
Aging and type of barrel	6 months on lees in stainless steel tanks
Name and location of vineyard/plots	Various plots in La Aguilera
Vineyard age	A mix of young and old vines
Vineyard altitude	850 meters
Soil type	Conglomerate and secondary loam soils
Vine type	Bush vines in dry farming
Approximate harvest date	Mid-September
Producer or winemaker name	Enóloga: Andrea Sanz Viticultor: Pablo Arranz
First vintage of this wine	2020
Wine production details	The must was drawn off (saignée) 12 hours after maceration. Fermented in stainless steel.

RECLAIMED TRADITION