



HONORABLE 2014

VINEYARDS: Our oldest vineyards in the foothills of the Sierra Cantabria with a south-south east orientation (“Carasoles”) are used for this wine, so the assemblage is very much that of a field blend, with Tempranillo having the lion’s share, but also Garnacha, Graciano, Mazuelo and Viura of over 50 year old vines.

HARVEST: Grapes were handpicked in 15 kg crates and then hand sorted at the winery.

WINEMAKING: 4 days of prefermentative maceration at low temperature, with daily remontages and delestages during its temperature controlled fermentation.

AGEING: Malolactic fermentation in new oak barrique with weekly “batonage”, followed by 18 months in French thin grained oak barriques

TASTING NOTES: Cherry red with a high layer, clean and bright. Intense and fruity nose. Complex. Aromas characteristic of its terroir. Wide and fresh mouth. Elegant fruity and spiced hints. Faithful expression of Rioja Alta and Alavesa’s best vineyards. This wine is only made in those years when the grapes are of the utmost quality.

ANALITICAL PARAMETERS: Alcohol: 14.5%
Ph: 3.75
Residual Sugar.: 1.7 g/l.

No. OF BOTTLES: 14,000

