



HONORABLE 2015

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 os prefermentative maceration at low temperature, with daily remontages and delestages during its temperature controlled fermentation. Malolactic fermentation in new oak barrique with weekly “batonage”, followed by 18 months in French thin grained oak barriques

SOIL: All the vineyards grow in whitish, calcareous clay soil which is very basic and poor with slabs of calcareous rock deep underground.

CLIMATIC YEAR: A very rainy winter with heavy snow in the higher elevation areas of the designation of origin. The growing season took place under high temperatures, thus the vine’s photosynthetic apparatus developed very quickly. Flowering also occurred early and berry growth took place in one of the warmest July’s in recent years. August was dry and cooler with a wide thermal range between day and night. The end result was an early harvest (12 days ahead of schedule) for well-structured wines with good potential for ageing.

**ANALYTICAL
PARAMETERS:** Alcohol: 14.5%
Ph: 3.75
Residual sugar: 1.7 g/l

Nº OF BOTTLES: 18.000

