



CRIANZA 2015

VINEYARDS: 80% Tempranillo from vineyards in the foothills of the Cantabria range and in the low course of the Najerilla river (Uruñuela, Torremontalbo) and 20% Garnacha from the high Najerilla (Badarán).

HARVEST: Grapes were handpicked in 200 kg crates and then hand sorted at the winery.

WINEMAKING: 3 days of prefermentative maceration at low temperature, with daily remontages and delestages during its temperature controlled fermentation. Followed by fermentation in cone shaped temperature controlled stainless steel vats. 12 months in mostly new American oak barriques.

SOIL: The three soils we work with represented in the grapes used to elaborate this Crianza. The Alluvial, sandstone-clay and ferrous-clay soils.

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 vines' 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: 14.30%
Ph: 3.72
Residual Sugar: 1.2 g/l

Nº OF BOTTLES: 90.000 (0,75 cl) and 2.500 Magnum.

