



PANCRUDO 2017

TERROIR SELECTION

VINEYARDS: 100% Garnacha from old bush-trained vines planted in Badarán (upper Najerilla) with north orientation at 650m above the sea level.

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

WINEMAKING: Traditional elaboration. Fermented in stainless steel gently plunging the cap to extract the noble compounds from the skins. Malolactic fermentation 65% in new French oak and 35% in egg-shaped concrete tanks.

SOIL: Red colored ferrous-clay soils in the rolling hills of Badarán.

CLIMATIC YEAR: The 2017 vintage will go down in history as "the year of the frost". After a dry and mild winter, budding occurred notably early in the season. Then, on April 28th, the eve of San Prudencio, temperatures dropped below zero in the majority of our vineyards. This event played a definitive role in our approach to the vineyard throughout the vegetative cycle. Due to low-yield production and the summer drought, all work in the vineyard focused on avoiding the loss of freshness in the different varieties. This was earliest vintage in Rioja's recorded history, and the final result has been exceptional: very fragrant and balanced wines, thanks to the fresh nature of our vineyards' locations, among other factors. Nevertheless, it was a curtailed vintage, with average yields lower than usual.

ANALYTICAL PARAMETERS: Alcohol: 13.80%
Ph: 3.62
Residual Sugar: 1.8 g/l

Nº OF BOTTLES: 5.527 (0,75 cl) and 200 Magnum.

