



VENDIMIA SELECCIONADA 2017

- VINEYARDS:** Tempranillo (50%) and Garnacha (50%) grapes from 30 year old vines planted in the hills of the Ebro river valley. Tempranillo vineyards are in the high foot hills of the Sierra de Cantabria and the Garnacha ones in the Najerilla river valley, at the foot hills of the Sierra de la Demanda.
- HARVEST:** Hand picked and harvested in 200 kg crates. Handsorted at the winery.
- WINEMAKING:** 3 days of cold prefermentative maceration, followed by fermentation in cones shaped temperatura controlled stainless steel vats, with daily remontages and delestage. Later, part of the wine is aged in French oak barrels for 5 months, the rest remains in a concrete tank with the lees.
- SOIL:** Ochre lime stone-clayish soils for the Tempranillo and red colored ferric-clayish soils of the Garnacha vineyards.
- 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.
- ANALITICAL PARAMETERS:** Alcohol: 14.2%
Ph: 3.65
Residual sugar: 1.2 g/l.
- No. OF BOTTLES:** 28,000

