



VENDIMIA SELECCIONADA 2018

- 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.
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- HARVEST:** Hand picked and harvested in 200 kg crates. Handsorted at the winery.
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- WINEMAKING:** 3 days of cold prefermentative maceration, followed by fermentation in cone-shaped temperature-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.
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- SOIL:** Ochre lime stone-clayish soils for the Tempranillo and red colored ferric-clayish soils of the Garnacha vineyards.
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- CLIMATIC YEAR:** The climatic conditions of the 2018 vintage were radically different from 2017. The year started off with heavy snow on January 6th, which was a sign of things to come: a cold and rainy vintage. This year saw a return to a long-cycle harvest with a late harvest beginning on October 8th of the oldest and lowest-yield vineyards. The 2018 wines have great personality, with freshness and a very fruity character. This vintage is reminiscent of Rioja's classic vintages: very fluid wines with great potential for aging.
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- ANALITICAL PARAMETERS:** Alcohol: 14.2%
Ph: 3.65
Residual sugar: 1.2 g/l.
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- No. OF BOTTLES:** 37,000

