



CRIANZA 2018

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 Upper 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: The climatic conditions of the 2018 vintage were radically different from 2017. The year started off with heavy snow on January the 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.

**ANALYTICAL
PARAMETERS:** Alcohol: 14.50%
Ph: 3.72
Residual Sugar: 1.2 g/l

Nº OF BOTTLES: 110.000 (0,75 cl) and 5.000 Magnum.

