



VENDIMIA SELECCIONADA 2020

- VINEYARDS:** Tempranillo (50%), Garnacha (45%) and Maturana Tinta (5%) 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:** In general, 2020 was a cool and rainy year. It started with a very early bud break and the numerous spring rains resulted in fungal diseases (especially mildew) that impacted the harvest heavily. Beyond this, there were the obvious complications from the COVID-19 pandemic, which above all else, qualifies this year as "historic." After a warm summer, the moderate temperatures in September gave rise to a very balanced character to the wine, with ideal alcohol content, great aromatic intensity and excellent freshness.
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- ANALYTICAL PARAMETERS:** Alcohol: 14.5%
Ph: 3.60
Residual sugar: 1.2 g/l.
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- No. OF BOTTLES:** 19,000

