



CRIANZA 2019

VINEYARDS: 75% Tempranillo from vineyards in the foothills of the Cantabria range and in the low course of the Najerilla river (Uruñuela, Torremontalbo) and 25% 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 winter was extremely dry and mild, with lower rainfall than usual. Some plots located in the Sierra de la Sonsierra were also affected by frost at the end of May. Both factors, along with a very hot and dry spring, led to lower production. The month of June was marked by unusually warm temperatures that caused signs of water stress in the vines, but was completely resolved by precipitation during July and August. The rainfall, with sufficient vegetation, allowed the grapes to ripen with excellent freshness, which will be the hallmark of this vintage.

**ANALYTICAL
PARAMETERS:** Alcohol: 14.50%
Ph: 3.66
Residual Sugar: 1.2 g/l

Nº OF BOTTLES: 150.000 (0,75 cl) and 5.000 Magnum.

