



## VIÑA DORANA RESERVA 2017

**VINEYARDS:** Old bush vines grown in the Alto Najerilla region, next to the Cardenas River, specifically within the triangle formed by the towns of Cordovin, Badarán and Cárdenas, at an altitude between 600 and 710 meters above sea level. 60% Tempranillo and 40% Garnacha.

**HARVEST:** Manual harvest of bunches in 200 kg boxes.

**WINEMAKING:** 4 days of cold pre-fermentation maceration, with short pumping over, taking maximum care while extracting tannin, followed by aging in 225-liter second and third year French oak barrels for 24 months. The wine then spends a minimum of 12 months in bottle.

**SOIL:** Fertile, ferrous clay soils, characteristic of the Alto Najerilla region, where vines show little sign of water stress.

**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 temperatures dropped below zero in the majority of Rioja. 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, which is easier to achieve in the Alto Najerilla area. After the earliest harvest known in Rioja, the final result was exceptional, with very fragrant and balanced wines, thanks to the fresh character of the vineyards and the Garnacha in the area. Nevertheless, it was a short vintage, with an average yield lower than usual.

**ANALYTICAL :** Alcohol content: 14%  
pH: 3.65  
Residual sugar: 1.3 g/l

**Nº OF BOTTLES:** 37.000 (0,75 cl) and 500 Magnum.

