



CRIANZA 2022

VINEYARDS: 75% Tempranillo from vineyards in the foothills of the Cantabria range 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 French and American oak barriques.

SOIL: The two soils we work with represented in the grapes used to elaborate this Crianza. The sandstone-clay and ferrous-clay soils.

CLIMATIC YEAR: Following heavy rains in November and early December 2021, we started 2022 with an almost total absence of precipitation during January and February. Later, we saw some humidity and temperatures milder than average. In mid-April we were given a preview of the heatwave and in May, average temperatures were above 25°C (77°F). This resulted in an uneven vegetative growth among the vines. The arrival of June brought a 20°C drop in temperature in a matter of two days before beginning to rise again sharply, ushering in a very warm July and August with no rainfall. September was atypical due to the lack of the normal thermal oscillation at night. Minimum night time temperatures were close to 20°C (68°F). Finally, the harvest began with no rainfall, which helped produce small, concentrated grapes, resulting in a very good vintage.

**ANALYTICAL
PARAMETERS:** Alcohol: 14,5%
Ph: 3.67
Residual Sugar: 1.9 g/l

N° OF BOTTLES: 150.000 (0,75 cl) and 5.000 Magnum.

