



EL PREDILECTO 2023

VINEYARDS: Old vines located at the foot of the two mountain ranges that frame the Ebro River valley, where the grapes provide greater fruit character. 35% Tempranillo from the highest area of Samaniego near the Sierra Cantabria mountains and 65% Garnacha from Alto Najerilla, in the triangle formed by the towns of Badarán, Cordovín and Cárdenas, in the Sierra Demanda mountains.

HARVEST: Manual harvest of bunches in 200 kg boxes, followed by hand selection of clusters in the cellar.

WINEMAKING: Tempranillo and Garnacha are fermented separately. 100% destemmed, but without crushing. Low temperature-controlled fermentation with native yeast and a short maceration. Subsequently, the two wines are blended and refined in concrete for approximately 6 months.

SOIL: Tempranillo grown on whitish limestone soils characteristic of the Sierra Cantabria and Garnacha grown on ferrous clay soils, reddish in color, with a high iron content.

CLIMATIC YEAR: The year started with little precipitation during January and February but with mild temperatures that were higher than average. Little to no rainfall continued into Spring during April and May, but June brought 15 days of storms and, in some places, hail. This rain, followed by a hot summer caused more rapid growth and induced the earliest veraison in memory. As harvest approached, precipitation increased again over the course of a few days, which eased the stress on the vines. The harvest was quick and early, luckily avoiding the hail and storms our area saw afterwards.

ANALYTICAL : Alcohol content: 14 % - pH: 3.69 - Residual sugar: 2.0 g/l

Nº OF BOTTLES: 32.277 (0,75 cl) and 206 Magnum (1,5 cl).

