



HONORABLE 2021

VINEYARDS: Old vines located in different villages on the slopes of the Sierra Cantabria, from Lanciego to Labastida, which offers a summary of the different environments found along the Sonsierra. Mostly Tempranillo, but also some Garnacha and Graciano that added freshness.

HARVEST: Grapes were handpicked in 15 kg crates and then hand sorted at the winery.

WINEMAKING: The grapes from the distinct plots from the different towns are destemmed but not crushed before fermentation in separate tanks. Pumping over and maceration allow for the gentle extraction of tannin. Aging in French oak barrels and 20% American for approximately 18 months.

SOIL: All the vineyards grow in whitish, calcareous clay soil which is very basic and poor with slabs of calcareous rock deep underground.

CLIMATIC YEAR: The year began with the Filomena storm providing hydration to the vineyards followed by occasional "frosts in April and storms in June. During summer, there was an almost total lack of precipitation during July and August, which is atypical, and maturation was accompanied by some water stress in warmer areas, but in good conditions in cooler regions. At the end of September in the warm areas, heavy rains made the harvest difficult in these early ripening areas, but greatly favoured the final maturation in higher areas. In sum, an excellent year for vineyards that were harvested at the normal time.

ANALYTICAL: Alcohol: 14,5% | Ph: 3.60 | Residual sugar: 2.0 g/l

Nº OF BOTTLES: 18.465 (75 cl.), 30 Double Magnum (3L) and 10 Jeroboam (5L).

