



CRIANZA 2023

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: Three 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 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: 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
PARAMETERS:** Alcohol: 14,5%
Ph: 3.67
Residual Sugar: 1.8 g/l

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

