



## GOTAS DE SANTURNIA SINGLE VINEYARD 2011

### VINTAGE

### ORIGIN

### TECNIC CARD

#### Vintage

##### Meteorological conditions

2011

After a winter low in precipitation, spring came suddenly with plenty of heat, causing a rapid and early buds breaking. Spring rains did not appear, and the risk of the dreaded mildew were scarce. The month of July was cooler than usual, but was also accompanied by little or no rainfall. Verasion, as expected, began very early, and after a month of August very hot and very dry, with light rains began in September, but continued high temperatures. All this meant that the vines were generally very healthy, but also developed and stressed, and consequently the grapes at first unbalanced, but with a temperature gradient between day and night. Harvest begins October 3 for red varieties, characterizing good climatic conditions during this period, so that grapes were collected with an excellent health. Regular maturation which the alcoholic was very rapid maturation and high phenolic maturation was slow., Which forced us to make a selection very strong harvest, with great care selecting each of our vineyards for wine with good intensity color, polyphenols and appropriate alcohol.

##### Assessments of the Rioja Control Board

**Excellent**

##### Control Board

Denominación de Origen Calificada, Rioja.

##### Production Area

**Rioja Alta y Rioja Alavesa**

##### Soil

Clay - calcareous

##### Vineyards

**Labastida and Briñas:** La Torca Vineyard .Plantation density of 1,20 each 2,7meters..  
Pruning type: vaso. Plantation year 1927.

Yields of 1500 kg/ha

##### Harvest

Destemed by hand , in boxes with a rigorous selection of every grape in the 3rd week of October.

##### Grape Varieties

**Tempranillo100% and 30% Graciano**

##### Vinification

After the destemed by hand with a rigorous selection of every grape, is done the peeling in a smooth manner by directly falling into the fermentation oak barrels not using any type of pump. Alcoholic fermentation in oak barrels of 225 Kg, during 13 days with temperature-controlled fermentation between 28 and 30° C , extended post-fermentative maceration on the barrels for 5 days, followed by constant stirring and battonage . After is realized on over a low pressing . The Malolactic fermentation is realice in new French oak barrels in March.

##### Ageing

Oak cask of French oak 100%, during 24 months. Bottling in July 2011.

##### Analytical

Alcohol:15,1%vol ; PH:3,86. ; Total Acidity:5,12g/l. ; Volatil Acidity:0,72g/l

##### Production

1.000 bottles

##### Tasting Notes

See: In view shows bright cherry color.

Nose: The nose is expressive and mineral aroma. With notes of ripe fruit, oak, roasted ...

Palate: The palate is fruity and tasty. Notes toasted, powerful tannins. Long and persistent.

