



# DEÓBRIGA COLECCIÓN PRIVADA 2015

VINTAGE

ORIGIN

TECNIC CARD

## Vintage

Meteorological conditions

Assessments of the  
Rioja Control Board

Control Board

Production Area

Soil

Vineyards

Harvest

Grape Varieties

Vinification

Ageing

Analytical

Production

Tasting Notes

## 2015

Autumn and winter cold, snowy and rainy, which they are going to propitiate the increase of the water reserves of the soil for the rest of the vegetative cycle. In 1<sup>a</sup> week of April when the bud breaking takes place. The rains are few and the absence of frosts stands out. Begins summer, the vine has a correct vegetative and sanitary condition. Flowering goes ahead by heat time. Veraison goes forward in the last week of July, first week of August. During this month the temperatures were high both in the day and for the night, propitiating a delay in the phenolic maturity and an advance in the alcoholic maturity. September were a perfect month for the maturation. The vintage began at the end of September for the white varieties and was not until the first of October when the vintage began for the reds. It was very selective. The time in this period was perfect for picking up the excellent grape in health and maturation.

### Very Good.

Denominación de Origen Calificada, Rioja.

### Rioja Alta and Rioja Alavesa

Clay – calcareous

Vineyards of the Ayala family in the place of Briñas, located in the foothills of the Sierra de Cantabria or Sonsierra.

Applying a viticulture respectful and minimal interference with nature.

**Briñas, Haro y Labastida:** Selection of vineyards over 50 years old.

Yields of 5000 kg/ha

Hand harvested bunches selected, the second week of October.

### Tempranillo 80% y Graciano 20% .

Traditional. After selective manual picking the clusters are destemmed by gravity directly falling into the fermentation tank not using any type of pump. Alcoholic fermentation in stainless steel tanks of 10000 Kg, during 6 days with temperature-controlled fermentation between 28 and 30° C, extended post-fermentative maceration on the skins for 7 days, with two pump-overs daily in the beginning with a light pump-over daily at the end. After is realized the pressing by treading on the inside of the tanks for extracting the maximum wine of natural form. Directly barreled in new French oak Bordelaise barrels where will take place the Malolactic fermentation and where will stay on its fine lees during the first 6 months.

New Allier French oak 100%, during 18 months. Bottling in January of 2017.

Alcohol: 14,2 % vol ;

PH: 3,76 ;

Total Acidity: 5,45 g/l ;

Volatil Acidity: 0,57 g/l

5.125 bottles

View: Intense cherry with purple border, with a high layer and deep heart. Clean and bright.

Nose: Warm, noble, intense aroma and a very good fusion between the tertiary aromas of ageing (chocolate, spices and roasted like coffee with milk) and black fruit with extraordinary maturity.

Palate: creamy, velvety and very meaty tackle. Great balance, with rounded tannins and silky acidity. Elegant, long finish.

