



VINTAGE

ORIGIN

TECNIC CARD

Vintage

Meteorological conditions

Assessment 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

Calcareous-clay.

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 90% and 10% Graciano.

Traditional. After selective manual picking the clusters are destemmed by gravity directly falling into the fermentation tank not using any type of pump. The fermentation process was carried out in stainless steel tanks of 25.000 Kg. This process was done using 20% whole grapes and 80% peeling grapes. Daily pump overs were done during 1 weeks, with temperature-controlled fermentation between 28 and 30° C. After is realized the manual pressing inside of the tanks for extracting the maximum wine of natural form.

New barrels of American oak 70% and French oak 30%, during 14 months. Bottling in January of 2017.

Alcohol: 14 % vol ; PH: 3,68 ; Total Acidity: 5,58 g/l ; Volatil Acidity: 0,64 g/l

13.826 bottles

View: Pillory red intense, clean, bright and violet tones

Nose: Noble, clean, intense, with high-end feel and good fusion between black fruit (blackberries, plums) and notes of vanilla, leather, spices (black pepper, clove) from the toasted oak aroma.

Palate: Imput velvety, silky, thin and with an acidity that conveys life. Powerful, elegant structure and a good aftertaste that leaves a feeling of dark fruit and balsamic touches. Very long and persistent finish.

