



# DEÓBRIGA

## COLECCIÓN PRIVADA 2017

### VINTAGE

#### Vintage

Meteorological conditions

#### 2017

Cold and not very rainy winter and only at the end of March the rains appeared, which assured us the water reserves for the beginning of the shooting that was very early due to the high temperatures. It is the 28th of April when there is a great generalized frost in the whole Rioja Alta and a large part of the Rioja Alavesa. The new shooting of the buds did not arrive until the second week of May. The May summer temperatures and the long-awaited rains of the last week stood out, helping the good recovery of the vineyard. Flowering was quick and quiet, which led to a good fruit set in the few bunches that brought the new shoots. The summer was dry, the absence of rains, the heat and the lack of clusters advanced the evolution of the vineyard. The veraison occurred on the second week of July. August started with heat, and some water stress. At the beginning of September the rains came, which accelerated the phenolic maturation. In the middle of September the harvest began for the white varieties, with good thermal gradients between day and night. The vintage for the red varieties was progressive and the collection was selective at the optimum moment with excellent 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 Brías, located in the foothills of the Sierra de Cantabria or Sonsierra.

Applying a viticulture respectful and minimal interference with nature.

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

Yields of 5000 kg/ha

#### Harvest

Hand harvested bunches selected, the first week of October.

#### Grape Varieties

**Tempranillo 80% y Graciano 20% .**

#### Vinification

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.

#### Ageing

New Allier French oak 100%, during 18 months. Bottling in September of 2020.

#### Analytical

Alcohol: 14,1 % vol ;

PH: 3,78. ;

Total Acidity: 5,3 g/l. ;

Volatil Acidity: 0,64 g/l

#### Production

5.125 bottles

#### Tasting Notes

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.



### ORIGIN

### TECNIC CARD