

DEÓBRIGA **SELECCIÓN FAMILIAR 2018**

2018

	Vintage	2018
VINTAGE	Meteorological conditions	Beginning of winter with mild temperatures and dry. In December there are snowfalls and low temperatures, in January and February there is abundant rain, cold and snow. March starts with high temperatures and with more rain, April is rainy and cool. We accumulated water reserves of about 400L In mid-April sprouting is widespread. Fresh temperatures and rains continue until mid-June, where flowering coincides with high temperatures, producing a perfect setting. In July, storms continuous accumulating more than 100L and in the second fortnight high temperatures appear with continuous sprays which causes the appearance of Mildiu in certain vineyeards. In August it it slows down the disease thanks to the first wave of heat and dry wind from the north. It was mid when veraison is generalized, leading to a maturational delay. September helps in maturation thanks to the good temperature gradients between day and night. Maturation was slow and The harvest started on October 8 in a very selective way until October 27, with good health maturation.
	Assessments of the	
	Rioja Control Board	Good
	Control Board	Denominación de Origen Calificada, Rioja. Denominación de Origen Calificada, Rioja. Descritoria de 19.85 fedile Enterior de vision real Enterior de vision real
DRIGIN	Production Area	Rioja Alta and Rioja Alavesa Product de per RAMÓN DE AYALA LETE E HIJOS Preduct de Trans
SIC	Soil	Calcareous-clay.
OF	501	
	Vineyards	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
	Harvest	Hand harvested bunches selected, the second week of October.
Ω	Grape Varieties	Tempranillo 90% and 10% Graciano .
TECNIC CARD	Vinification	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 25.0000 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 preesing inside of the tanks for extracting the máximum wine of natural form.
TE(Ageing	New barrels of American oak 70% and French oak 30%, during 18 months. Bottling in Januaryr of 2021.
	Analytical	Alcohol: 14,1 % vol ; PH: 3,8. ; Total Acidity: 5,20 g/l. ; Volatil Acidity: 0,672 g/l
	Production	14.426bottles
	Tasting Notes	View: Pillory red intense, clean, bright and violet tonesNose: 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.

BODEGAS RAMON DE AYALA LETE E HIJOS · C/ Fuentecilla s/n · 26290 Briñas (La Rioja) · Tel. 941310575 · 635729591 · 635729582 · bodegas@rayalaehijos.com · www.rayalaehijos.com