

DEÓBRIGA

WHITE FERMENTED IN THE BARREL 2021

VINTAGE

ORIGIN

TECNIC CARD

Vintage

Meteorological conditions

2021

Winter with light snowfall in January and few rains, with the beginning of tears the last week of February. March begins with low temperatures and rain. Dry and warm April with light frosts. In mid-April budding is generalized, although there is inequality between plots. May is dry and hot, it rains 20L. Flowering begins on June 10 and after a week heavy rains fall (75L in 5 days) with hail in some plots. At last it rains again 15L in 3 days with cool temperatures of 20°C. July begins with mild temperatures, the third week is very hot and dry, and the last week we begin to see veraison. In August it rains 6L the first week, the rest is hot and dry with widespread but slow veraison. September starts with rains (15L), second week 5L and third week 20L with good temperature gradients. The last week it rains 12L. In October, maturation is generalized in all the vineyards, but with the reds more advanced than the whites. The harvest began on October 2 in a very selective manner until October 20, with good health and maturation.

Assessments of the Rioja Control Board

Very Good

Control Board

Denominación de Origen Calificada, Rioja.

Production Area

Rioja Alta and Rioja Alavesa

Soil

Calcareous-clay with gravel

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 4500 kg/ha

Harvest

Manual harvested bunches selected, first week of October.

Grape Varieties

Viura 70%, Garnacha Blanca 27% and Malvasía 3%

Vinification

Traditional. After a strictly manual harvest, the clusters are cold maceration in tanks for 5 hours. Then pressed to extract all the juice and proceeded to undergo static clearing. Alcoholic fermentation in new American oak of 225 liters was performed. The fermentation lasted 25 days at a controlled temperature of 14-16 ° C. The wine aged for 4 months in contact with its fine lees to extract maximum mannoproteins, making continuous batonages (racking).

Ageing

Bottled on March of 2022.

Analytical

Alcohol: 12,7 %vol ; PH: 3,19 ; Total Acidity: 5,6g/l. Volatil Acidity: 0,21g/l

Production

1.334 bottles OF 0,75

Tasting Notes

View: Straw yellow with gray edges. Clean and bright.
Nose: Marked minerality, frank and very varietal. Fine and elegant fruit aromas, well assembled with the subtle aromas of toast.
Mouth: Velvety, fresh and vitality. Complex and delicate .. intense aftertaste that leaves memories of that fruitiness, with hints of white flowers and vanilla.

