



DEÓBRIGA

CARBONIC MACERATION 2021

VINTAGE
ORIGIN
TECNIC CARD

Vintage	2021
Meteorological conditions	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 30 years old. Yields of 4500 kg/ha
Harvest	Manual harvested bunches selected, first week of October.
Grape Varieties	Tempranillo 100%,
Vinification	Traditional . After rigorous collection of the bunches, the whole grape clusters are deposited by gravity in the tanks where the fermentation takes place for 14 days at a controlled temperature of 20-25°C, with daily records. To only obtain the Remango, the highly-prized first, just as our previous extraction from the "pigeage" or grape-treading just as our previous generations have done. The wine that drains during the night is the one we use for this wine. A wine that stabilizes naturally and unfiltered.
Ageing	Bottled on March of 2022.
Analytical	Alcohol:14,2 %vol ; PH:3,95. ; Total Acidity: 5,4 g/l. Volatil Acidity:0,39g/l
Production	1.334 bottles of 0,75 Cl.
Tasting Notes	View: Deep and intense red colour. Clean and bright. Nose: With strawberry candy and crème de cassis. Mouth: Full bodied yet fresh and fruity on palate.

