



DEÓBRIGA

SELECCIÓN FAMILIAR 2016

TECNIC CARD	ORIGIN	VINTAGE	Vintage	2016
			Meteorological conditions	<p>Winter less cold than normal, drier and only late (February - March) appeared cold and a little snow, beginning the spring with abundant rainfall, which assured us the water reserves for the rest of the vegetative cycle. It is in the 2nd week of April when sprouting buds. Highlight the summer temperatures of late April and early May, highlighting the absence of frost. The vine begins the summer with a correct vegetative and sanitary state. The flowering was fast and calm, which gave a good curd. The beginning of the summer was little sunny and with temperatures quite low, that gave rise to attacks of Oidio. Fortunately in August the heat appeared and changed the trend, generating a very optimum health evolution. The absence of rain and heat delayed the evolution of the vineyard. The verve took place on the first week of August. September started with heat, and certain water stress. In mid-September the rains came, this water increased the weight of the bunch, especially in the tempranillo, and a delay in ripening. Late September was ideal for ripening, with good thermal gradients between day and night. The harvest was in early October for white varieties and it was not until the middle of October when the harvest for the reds began, which was very selective. Finally the grape was of excellent sanity and maturation.</p>
			Assessment of the Rioja Control Board	Very Good
			Control Board	Denominación de Origen Calificada, Rioja.
			Production Area	Rioja Alta and Rioja Alavesa
			Soil	Calcareous-clay.
			Vineyards	<p>Vineyards of the Ayala family in the place of Briñas, located in the foothills of the Sierra de Cantabria or Sonsierra.</p> <p>Applying a viticulture respectful and minimal interference with nature</p> <p>Briñas, Haro y Labastida: Selection of vineyards over 50 years old.</p> <p>Yields of 5000 kg/ha</p>
			Harvest	Hand harvested bunches selected, the second week of October.
			Grape Varieties	Tempranillo 90% and 10% Graciano .
			Vinification	<p>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 preessing inside of the tanks for extracting the maximum wine of natural form.</p>
			Ageing	New barrels of American oak 70% and French oak 30%, during 18 months. Bottling in September of 2019.
			Analytical	Alcohol: 14,1 % vol ; PH: 3,8. ; Total Acidity: 5,20 g/l. ; Volatil Acidity: 0,72 g/l
			Production	13.826 bottles of 750ml
			Tasting Notes	<p>View: Pillory red intense, clean, bright and violet tones</p> <p>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.</p> <p>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.</p>

