

# DEÓBRIGA

## WHITE FERMENTED IN THE BARREL 2022

### VINTAGE

### ORIGIN

### TECNIC CARD

#### Vintage

Meteorological  
 conditions

2022

Cold winter, with abundant rains (200L) in November 2021. January and February without rain, with the beginning of weeps the first week of March. This month begins with low temperatures and rain (30L). Rainy April (50L) and cold, which delayed budding to the last week. Very warm May, with some rain (25L), which causes a very fast vegetative development. Flowering begins on June 1, with heat waves for 2 weeks, causing a vegetative advance of 10 days. It rains about 10L and the last two weeks are less warm. More heat waves occur during the month of July (more than 40 °C), being the hottest month in history. This causes a vegetative stop, health is very good but there are small burns on the bunches and leaves. August starts hot and small storms appear (25L). September begins with small rains, but enough for the maturation to advance. The harvest begins on September 16 for the white varieties and at the end for the red ones, with extraordinary health.

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, last week of September.

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 month in contact with its fine lees to extract maximum mannoproteins, making continuous batonages (racking).

Ageing

Bottled on January of 2023.

Analytical

Alcohol:13,2 %vol ; PH:3,19 ; Total Acidity: 5,8g/l. Volatil Acidity:0,25 g/l

Production

1.334 bottles of 0,75 cl

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.

