



DEÓBRIGA

CARBONIC MACERATION 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 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 2023.

Analytical

Alcohol: 14,1 %vol ; PH: 3,92. ; Total Acidity: 5,5 g/l. Volatil Acidity: 0,49g/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.

