



DEÓBRIGA

CARBONIC MACERATION 2023

VINTAGE

ORIGIN

TECNIC CARD

Vintage

Meteorological conditions

2023

Cold winter, with little rain (100L) in November. Cold January with light snowfall (40L) and dry February (30L) and cold. with the beginning of crying the first week of March, which was dry (18L) and warm. Very warm April with no rain, which advances sprouting to the first week. Very warm May the first week, and with light rains (5L, 6L and 10L) with an advance of 3 weeks. Last fortnight cold and with storms (15L and 20L). Cool and cloudy June with storms (30L). July begins with storms (20L) and veraison on the 23rd with a very hot last week. August without rain and extreme heat waves (more than 40 °C) causing water stress, last week it rained 6L. September 20L the first week, more than 40L the second and mild temperatures which helps complete the maturation. Health was maintained, which helped to harvest abundant and top-quality grapes.

Assessments of the Rioja Control Board

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 2024.

Analytical

Alcohol:14,2 %vol ; PH:3,91. ; Total Acidity: 5,8 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.



