BODEGAS
RAMÓN DE AYALA
LETE E HIJOS
VITICULTORES Y ELABORADORES

DEÓBRIGA
SELECCIÓN FAMILIAR 2022

VINTAGE

Vintage

2022

Meteorological conditions

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 ºC), 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.

Assessmentsof the Rioja Control Board

Excellent

ORIGIN

Control Board

Denominación de Origen Calificada, Rioja.

Production Area

Rioja Alta and Rioja Alavesa

Soil

Calcareous-clay.

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 5000 kg/ha

TECNIC CARD

Harvest

Hand harvested bunches selected, the second week of October.

Grape Varieties

Tempranillo 90% and 10% Graciano .

Vinification

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 30º C .After is realized the manual preesing inside of the tanks for extracting the máximum wine of natural form.

Ageing

New barrels of American oak 70% and French oak 30%, during 24 months. Bottling in Septemb erof 2025.

Analytical

Alcohol: 14, % vol ; PH: 3,79. ; Total Acidity: 5,20 g/l. ; Volatil Acidity: 0,61 g/l

Production

7.365 bottles of 0.75 Cl.

Tasting Notes

View: Pillory red intense, clean, bright and violet tones
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.
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.

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