



DEÓBRIGA

WHITE FERMENTED IN THE BARREL 2025

VINTAGE	Vintage	2025
	Meteorological conditions	<p>Cold and rainy winter (300L). Blossom end began in the second week of March, which was cold, windy, and rainy (70L). April was warm with continuous rain (65L), and budbreak began in the second week. May was mild with abundant rainfall (90L), which led to downy mildew pressure and cluster loss. June was rainy (50L) and warm, with flowering occurring in the second week. July was warm with some rain at the beginning (18L) and very warm at the end. August was very warm with no rain. Veraison became widespread in the first week. September began hot, and it rained in the second week (20L). Ripening was slow, and harvesting began in the last week and finished in the second week of October with excellent grape health, but with a lower yield than usual.</p>
	Assessments of the Rioja Control Board	Excellent
	Control Board	Denominación de Origen Calificada, Rioja.
	Production Area	Rioja Alta and Rioja Alavesa
	Soil	Calcareous-clay with gravel
	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>
	Harvest	Yields of 4500 kg/ha
	Grape Varieties	Manual harvested bunches selected, last week of September.
	Vinification	Viura 55% y Garnacha Blanca 45% .
TECNIC CARD	Ageing	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).
	Analytical	Bottled on January of 2026.
	Production	Alcohol:12,8 %vol ; PH:3,31 ; Total Acidity: 5,9g/l. Volatil Acidity:0,29 g/l
	Tasting Notes	1.334 bottles of 0,75 cl
		<p>View: Straw yellow with gray edges. Clean and bright.</p> <p>Nose: Marked minerality, frank and very varietal. Fine and elegant fruit aromas, well assembled with the subtle aromas of toast.</p> <p>Mouth: Velvety, fresh and vitality. Complex and delicate .. intense aftertaste that leaves memories of that fruitiness, with hints of white flowers and vanilla.</p>

