



DEÓBRIGA

CARBONIC MACERATION 2025

VINTAGE
ORIGIN
TECNIC CARD

Vintage	2025
Meteorological conditions	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..
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	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 February of 2026.
Analytical	Alcohol:14,3 %vol ; PH:3,92. ; Total Acidity: 4,6 g/l. Volatil Acidity:0,36g/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.

