

# ESCONDITE DEL ARDACHO. Las Guillermas

**Vintage:** 2017. Red wine.

**Appellation:** D.O.Ca Rioja.

**Village:** Viñaspre (Álava). RIOJA ALAVESA

**Grape varieties:** Tempranillo (0.4 Ha) and Viura (0.22 Ha)

**Rootstock:** Rupestris du lot.

**Planting Density:** 2.3m by 1m

**Training system:** 100% head/goblet trained.

**Climate:** Mediterranean influence in 2017, this plot suffered the effects of frost the 28<sup>th</sup> of april.

**Surface:** 0.62 Ha.

**Soils:** Typical soil usually found on the narrow valley bottoms which cross Rioja Alavesa from north to south and end up in the river Ebro. With useful depths of more than 150cm, the gentle longitudinal slope favours draining. The pebbles that are present in specific spots in the plot were created by the erosion of elevated marly gravel landforms. 400 meters of altitude.

**Viticulture:** own vineyard worked with minimum intervention and sustainable viticulture. Very little mechanical and manual tillage. Age: 66 years old.

**Harvest:** 100% manual in 15 kg boxes. 26 september.

**Winemaking:** Destemmed grapes fermented with natural yeasts in open vats with various sizes, gentle battonage and aging in second-use French oak barrels for nine months without racking.

**Bottled:** End of July 2018. Unfined and unfiltered.

**Number of bottles:** 917 botellas 0,75l

