

ESCONDITE DEL ARDACHO.

El Abundillano

Vintage: 2018. Red wine.

Appellation: DOCa Rioja.

Village: Viñaspre (Álava). RIOJA ALAVESA

Grape varieties: Garnacha, Tempranillo, Malvasía y otras.

Rootstock: Rupestris du lot.

Planting Density: 1.5 m by 1.5 m

Training system: 100% head/goblet trained.

Climate: The vintage was marked by the rain in spring and summer. Atlantic influence

Surface: 0.95 Ha.

Soils: Tableland areas (replanos) on marl and sandstone soils. Shallow, flat soils with sandstone on the rock bed and low and medium intensity marl pockets close to the surface (25-50cm), which are visible in some spots. 590 metres of altitude.

Viticulture: Own vineyards worked with minimal intervention and sustainable viticulture. Minimal or no tillage. Age between 92 and 107 years old.

Harvest: 100% manual in 15kg boxes. 18 October.

Winemaking: Fermentation with natural yeasts in open vats, 80% of grapes are destemmed, gentle batonnage and aging in second-use oak barrels for nine months without racking.

Bottled: End of July 2019. Unfined and unfiltered.

Number of bottles: 1333 bottles 0.75l.

