

TENTENUBLO 2017

Year: 2017. Red wine.

Designation of Origin: D.O.Ca Rioja.

Subzone: Rioja Alavesa.

Location: Viñaspres (Álava).

Plots: La Balsa, El Prado, La Abejera, La Quemada, El Castillejo, Pieza Naya, Las del Vasco and La Fuente Colas.

Varieties: Tempranillo, Garnacha, and others.

Conduction System: 100% Goblet.

Climate: Zone with little shelter, exposed to the rigors of the northern winds, and rains associated with the Sierra de Cantabria mountain range. The vintage was marked by extreme drought conditions during the spring and summer, two years of drought conditions.

Soils: Structural planes on marl and limestone situated at a 600 meter altitude. Shallow soils, low incline to flat slopes with a sandstone bedrock and marl packs at very shallow and low intensity (25-50cm). The soils dedicated to this wine are a special case in limestone lithology, with sandstone of a medium to coarse grain. They are brown soils with a tendency towards red and a 40% level of sand and high in iron oxide.

Viticulture: Own vineyard worked under minimal intervention and reasonable viticulture. Minimal tillage. Age between 20 to 100 years.

Harvest: 100% by hand in 15 kilo boxes.

Elaboration: Spontaneous fermentation in open stainless steel vats of different capacities; light punching down, malolactic and aging in French oak barrels for 9 months.

Bottling: August 2018

Nº of Bottles: 9460

