



## XÉRICO 2018

**Vintage:** 2018. Red wine.

**Appellation:** DOCa Rioja.

**Sub-area:** Rioja Alavesa.

**Village:** Viñaspres (Álava).

**Grape varieties:** Tempranillo and Viura (15%).

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

**Climate:** The vintage was marked by the spring and summer with high humidity.

**Soil:** Xeric Torriorthent. Calcareous marl soils from the Tertiary era on eroded slopes.

**Viticulture:** Own vineyards worked organically with minimal intervention and sustainable viticulture. Minimal or no tillage. The age of the vines ranges between 15 and 50 years old.

**Vineyards:** El Pedrón, La Entrada, Majadonda and La Fuente Colas.

**Harvest:** 100% manual in 15 kg boxes. Between 30 September-29 October.

**Winemaking:** Fermentation with natural yeasts in open stainless tanks and cement vats with various sizes, and gentle battonage. Malolactic fermentation and aging in cement vats.

**Bottled:** June 2019

**Number of bottles:** 25,950 bottles (0,75 l)