



## RESERVA 2011

**VINEYARDS:** Tempranillo from bush vines over 30 years old located in the Sierra Cantabria foothills and the lower course of the Najerilla river.

**HARVEST:** Grapes were handpicked in 200 kg crates and sorted by hand at the winery.

**WINEMAKING:** 3 days of prefermentative maceration at a low temperature, with daily remontages and delestages during temperature controlled fermentation in cone shaped stainless steel vats. Aged for 18 months in new and second year oak barrels of French and American (50% each), followed by 2 years of bottle ageing in our cellar.

**SOIL:** The vineyards are rooted in alluvial and limestone-clayish soils. The former type contributes ripeness and elegance, while the latter instills structure and silkiness.

**CLIMATIC YEAR:** In general, the vegetative cycle came late, with 15 days of accumulated delay until the fruit-setting, later reversed thanks to a warm and dry summer, especially in the last part of the cycle, in September. According to the Rioja Regulatory Council it was an excellent vintage. It was a great year for the production of wines with ageing potential, with exceptional ripeness and great balance in the fruit.

**ANALITICAL  
PARAMETERS:** Alcohol content: 14.20%  
pH: 3.67  
Residual sugar: 1.6 g/l.

**No. OF BOTTLES:** 30,000 (75 cl.)  
1,500 (Magnum)

