

## IZADI RESERVA 2011

### BODEGAS IZADI D. O. CA. RIOJA

Winery: Bodegas Izadi (Villabuena de Álava).  
 Owner: Grupo Artevino.  
 Manager: Lalo Antón.  
 Winemakers: Ruth Rodríguez.  
 Viticulture: Ruth Rodríguez.  
 Year of establishment: 1987.

Vintage: **2011**  
 Vintage Rating: Excelent.

**Vineyard:** **178 hectares, 70 in ownership, of old vineyards with an average age of 45 years. All of them located within the triangle formed by three villages: Villabuena, Samaniego and Abalos.**

**Year of plantation:** **Before 1970.**

**Yield:** **5.500 kilos/ha.**

**Extension:** **178 hectares.**

Pruning: Goblet training.  
 Vine density: 3.500 plants/ha.  
 Region: D.O. Ca. Rioja. - Rioja Alavesa.  
 Soil: Clay-chalk soils.

Orography: Slope.

Orientation: NE-SO.

Altitude: 450-550 meters above sea level.

Climate: Atlantic with Mediterranean influence.

Rainfall: 492 mm.

Average temperature: 11,89°C

Solar exposure: 2.250 hours/year.

Viticulture: Integrated viticulture criteria.

Soil cultivation techniques: Traditional.

Irrigation: No.

Green harvest: No.

Harvest: Manual.

Harvest date: Second and third week in October.

Desteeming and crushing: Desteeming and soft crushing.

Alcoholic fermentation: Stainless steel tanks.

Malolactic fermentation: Stainless steel tanks.

Aging: 16 months.

Type of barrels: 73% American (Demptos y Victoria), 27% French (Cadus, F. Freres).

Age of barrels: 20% New, 80 % no more than 4 years.

Clarification: Yes.

Cold stabilization: No.

Filtration: Yes.

**Grape varieties:** **100% Tempranillo.**

**Alcohol:** **14 %**

**Total acidity:** **5,1 g/l.**

**PH:** **3,53**

**Volatile acidity:** **0,53 g/l.**

Production: 454.672 bottles of 75 cl., and 5.000 magnum.

Storage temperature: 16°C.

**Tasting notes:** Shiny rubi colour. Rich aromatic intensity with a nice balance of red fruit, liquorice and spices and smoked hints in the background. Elegant and round in the palate with a long afterstate that brings back floral and fruity memories.

