

IZADI CRIANZA 2016

BODEGAS IZADI D. O. CA. RIOJA

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

Vintage: **2016.**
 Vintage Rating: Very Good

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: 14 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: 14,2 %

Total acidity: 5,2 g/l.

PH: 3,55

Volatile acidity: 0,50 g/l.

Production: 808.005 bottles of 75 cl., and 13.000 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 fruit memories.

