



HONORABLE 2016

VINEYARDS: Our oldest vineyards in the foothills of the Sierra Cantabria with a south-south east orientation ("Carasoles") are used for this wine, so the assemblage is very much that of a field blend, with Tempranillo having the lion's share, but also Garnacha, Graciano, Mazuelo and Viura of over 50 year old vines.

HARVEST: Grapes were handpicked in 15 kg crates and then hand sorted at the winery.

WINEMAKING: 4 days of prefermentative maceration at low temperature, with daily remontages and delestages during its temperature controlled fermentation. Malolactic fermentation in new oak barrique with weekly "batonage", followed by 18 months in French thin grained oak barriques

SOIL: All the vineyards grow in whitish, calcareous clay soil which is very basic and poor with slabs of calcareous rock deep underground.

CLIMATIC YEAR: A mild winter with little rainfall. By the end of the summer, due to the total lack of rain, symptoms of water stress began to appear in the lighter soils. Higher elevation areas such as the upper part of the Sierra Cantabria fared better thanks to high altitude and soils with strong water retention. It was a highly fertile year, thus cluster thinning was absolutely essential. Harvest took place during the last week of October. The wide thermal range during the last days of maturation led to more anthocyanins, and therefore a little more color than in previous years.

**ANALYTICAL
PARAMETERS:** Alcohol: 14.5%
Ph: 3.65
Residual sugar: 1.7 g/l

Nº OF BOTTLES: 18.600

