



## PANCRUDO 2019

### TERROIR SELECTION

**VINEYARDS:** 100% Garnacha from old bush-trained vines planted in Badarán (Upper Nájera) with north orientation at 650m above the sea level.

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

**WINEMAKING:** Traditional elaboration. Fermented in stainless steel gently plunging the cap to extract the noble compounds from the skins. Malolactic fermentation 65% in new French oak and 35% in egg-shaped concrete tanks.

**SOIL:** Red colored ferrous-clay soils in the rolling hills of Badarán.

**CLIMATIC YEAR:** The vintage was marked by a dry and temperate winter with late budding. The Garnacha vineyards from the Alto Nájera were impacted by a poor fruit set, which resulted in loose bunches and lower yields than usual. This area did not experience the water stress found in other parts of Rioja in 2019. Finally, a correct maturation developed after the rains at the end of summer, giving rise to very fragrant wines with excellent freshness that defines the character of this vintage.

**ANALYTICAL PARAMETERS:** Alcohol: 15%  
Ph: 3.42  
Residual Sugar: 1.9 g/l

**Nº OF BOTTLES:** 8.933 (0,75 cl) and 300 Magnum.

