



## CRIANZA 2017

**VINEYARDS:** 80% Tempranillo from vineyards in the foothills of the Cantabria range and in the low course of the Najerilla river (Uruñuela, Torremontalbo) and 20% Garnacha from the Upper Najerilla (Badarán).

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

**WINEMAKING:** 3 days of prefermentative maceration at low temperature, with daily remontages and delestages during its temperature controlled fermentation. Followed by fermentation in cone shaped temperature controlled stainless steel vats. 12 months in mostly new American oak barriques.

**SOIL:** The three soils we work with represented in the grapes used to elaborate this Crianza. The alluvial, sandstone-clay and ferrous-clay soils.

**CLIMATIC YEAR:** The 2017 vintage will go down in history as "the year of the frost". After a dry and mild winter, budding occurred notably early in the season. Then, on April 28th, the eve of San Prudencio, temperatures dropped below zero in the majority of our vineyards. This event played a definitive role in our approach to the vineyard throughout the vegetative cycle. Due to low-yield production and the summer drought, all work in the vineyard focused on avoiding the loss of freshness in the different varieties. This was earliest vintage in Rioja's recorded history, and the final result has been exceptional: very fragrant and balanced wines, thanks to the fresh nature of our vineyards' locations, among other factors. Nevertheless, it was a curtailed vintage, with average yields lower than usual.

**ANALYTICAL  
PARAMETERS:** Alcohol: 14.50%  
Ph: 3.72  
Residual Sugar: 1.2 g/l

**Nº OF BOTTLES:** 110.000 (0,75 cl) and 5.000 Magnum.

