



EL PREDILECTO 2021

VINEYARDS: Old vines located at the foot of the two mountain ranges that frame the Ebro River valley, where the grapes provide greater fruit character. 35% Tempranillo from the highest area of Samaniego near the Sierra Cantabria mountains and 65% Garnacha from Alto Najerilla, in the triangle formed by the towns of Badarán, Cordovin and Cárdenas, in the Sierra Demanda mountains.

HARVEST: Manual harvest of bunches in 200 kg boxes, followed by hand selection of clusters in the cellar.

WINEMAKING: Tempranillo and Garnacha are fermented separately. 100% destemmed, but without crushing. Cold fermentation with native yeast and a short maceration. Subsequently, the two wines are blended and refined in concrete for approximately 5 months.

SOIL: Tempranillo grown on whitish limestone soils characteristic of the Sierra Cantabria and Garnacha grown on ferrous clay soils, reddish in color, with a high iron content.

CLIMATIC YEAR: The year began with the Filomena storm providing hydration to the vineyards followed by occasional frosts in April and storms in June. During summer, there was an almost total lack of precipitation during July and August, which is atypical, and maturation was accompanied by some water stress in warmer areas, but in good conditions in cooler regions. At the end of September in the warm areas, heavy rains made the harvest difficult in these early ripening areas, but greatly favoured the final maturation in higher areas. In sum, an excellent year for vineyards that were harvested at the normal time.

ANALYTICAL : Alcohol content: 14,5%
pH: 3.60
Residual sugar: 1.5 g/l

Nº OF BOTTLES: 37.000 (0,75 cl).

