

## EL PREDILECTO 2022

**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, Cordovín 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. Low temperature-controlled fermentation with native yeast and a short maceration. Subsequently, the two wines are blended and refined in concrete for approximately 6 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:** Following heavy rains in November and early December 2021, we started 2022 with an almost total absence of precipitation during January and February. Later, we saw some humidity and temperatures milder than average. In mid-April we were given a preview of the heatwave and in May, average temperatures were above 25°C (77°F). This resulted in an uneven vegetative growth among the vines. The arrival of June brought a 20°C drop in temperature in a matter of two days before beginning to rise again sharply, ushering in a very warm July and August with no rainfall. September was atypical due to the lack of the normal thermal oscillation at night. Minimum night time temperatures were close to 20°C (68°F). Finally, the harvest began with no rainfall, which helped produce small, concentrated grapes, resulting in a very good vintage.

**ANALYTICAL:** Alcohol content: 14,5% - pH: 3.65 - Residual sugar: 1.7 g/l

**Nº OF BOTTLES:** 35.280 (0,75 cl) and 598 Magnum (1,5 cl).

