



PANCRUDO 2022

TERROIR SELECTION

VINEYARDS: 100% Garnacha from old bush-trained vines planted in Badarán (Upper Najerilla) 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, barriques and foudre, and 35% in egg-shaped concrete tanks

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

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 PARAMETERS: Alcohol: 14,65%
Ph: 3.42
Residual Sugar: 1.9 g/l

Nº OF BOTTLES: 8.717 (0,75 cl) and 258 Magnum.

