

50 Anniversary

A SPECIAL TRIBUTE TO HONOUR THE WINERY'S
50TH ANNIVERSARY. LIMITED EDITION OF 1,970
BOTTLES

2016D.O.C.A.
RIOJA**GRAPE VARIETIES**

Tempranillo and other varieties.

CLIMATE CONDITIONS

Optimum climate conditions during 2016: Abundant rainfall during winter and spring guaranteed that there was sufficient water in store to nourish the vines all year, benefiting the clayey soil. When the optimum ripeness and sanitary conditions were reached a staggered harvest was carried out at different dates taking into consideration the diversity of altitudes where the vineyards are placed.

SOILS

Clayey soil with a limestone undersoil in the plots of San Vicente and greater "ferrous" content in the plots in and around Cenicero.

VINEYARDS & YIELDS

Selection of older vineyards planted on high slopes of Cenicero and San Vicente with very low yields, less than 3,500 kg/ha.

HARVEST

Manual harvest in small boxes from the 19th to the 22nd of September from selected plots. The bunches were refrigerated at 6°C before being placed on the manual selection table.

**AUTHORS**

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VINIFICATION

Careful destemming. Cold maceration of whole grapes before filling 10 "open top" 225 litre new French oak barrels. Slow alcoholic fermentation begins. Totally handcrafted vinification process, controlling the maceration periods and de-barrelling times with regular tastings. Malolactic fermentation in barrel with a brief batonnage during 20 days on its lees.

TOTAL TIME IN BARREL

22 months in those same barrels where the alcoholic fermentation took place, with regular decanting every 4 - 6 months.

AGEING IN BOTTLE

Minimum 2 years before commercialisation.

MARKET RELEASE

January 2021.

Tasting notes

Powerful dark coloured layer.

Intense bouquet with rich nuances: ripe dark berry fruits, bitter chocolate background, toasted notes with clove.

Invasion in the mouth, great complex and well defined tannins. Recollection of pure dark chocolate, liquorice and eucalyptus. Firm and well defined structure that portrays a glimpse of its keeping potential.

Serve at: 17° C.
Alcohol content: 14 % Vol.

Wine suitable for
vegans

