



## GOTAS DE SANTURNIA SINGLE VINEYARD 2015

VINTAGE

ORIGIN

TECNIC CARD

### Vintage

Meteorological conditions

2015

Autumn and winter cold , snowy and rainy, which they are going to propitiate the increase of the water reserves of the soil for the rest of the vegetative cycle. In 1<sup>a</sup> week of April when the bud breaking takes place. The rains are few and the absence of frosts stands out. Begins summer, the vine has a correct vegetative and sanitary condition. Flowering goes ahead by heat time. Veraison goes forward in the last week of July, first week of August. During this month the temperatures were high both in the day and for the night, propitiating a delay in the phenolic maturity and an advance in the alcoholic maturity. September were a perfect month for the maturation . The vintage began at the end of September for the white varieties and was not until the first of October when the vintage began for the reds. It was very selective. The time in this period was perfect for picking up the excellent grape in health and maturation.

Assessments of the Rioja Control Board

**Very Good**

Control Board

Denominación de Origen Calificada, Rioja.

Production Area

**Rioja Alta y Rioja Alavesa**

Soil

Clay - calcareous

Vineyards

**Labastida and Briñas:** La Torca Vineyard .Plantation density of 1,20 each 2,7meters.. Pruning type: vaso. Plantation year 1927.

Yields of 1500 kg/ha

Harvest

Destemed by hand , in boxes with a rigorous selection of every grape in the 3rd week of October.

Grape Varieties

**Tempranillo 60% , Graciano 20%, Variedades blancas(Viura, garnacha blanca Maivasía y Maturana blanca) 10% y Garnacha Tinta 10%.**

Vinification

After the destemed by hand with a rigorous selection of every grape, is done the peeling in a smooth manner by directly falling into the fermentation oak barrels not using any type of pump. Alcoholic fermentation in oak barrels of 225 Kg, during 13 days with temperature-controlled fermentation between 28 and 30° C , extended post-fermentative maceration on the barrels for 5 days, followed by constant stirring and battonage . After is realized on over a low pressing . The Malolactic fermentation is realice in new French oak barrels in March.

Ageing

Oak cask of French oak 100%, during 24 months. Bottling in July 2011.

Analytical

Alcohol:15 %vol ; PH:3,86. ; Total Acidity:5,12g/l. ; Volatil Acidity:0,72g/l

Production

1.000 bottles

Tasting Notes

See: In view shows bright cherry color.

Nose: The nose is expressive and mineral aroma. With notes of ripe fruit, oak, roasted ...  
Palate: The palate is fruity and tasty. Notes toasted, powerful tannins. Long and persistent.

