



BODEGAS  
**RAMÓN DE AYALA**  
LETE E HIJOS  
VITICULTORES Y ELABORADORES



# DEÓBRIGA SPARKLING BRUT NATURE RESERVA 2020

VINTAGE

ORIGIN

TECNIC CARD

Vintage

2020

Meteorological conditions

Mild and dry winter. March begins with low temperatures and rain. April is rainy and cool. In mid-April, sprouting becomes widespread and accumulations of more than 80L occur. Flowering is long and uneven due to cool temperatures and rain. Hailstorms occurred important in some vineyards. Great pressure from Mildew due to continuous storms. July is warm and the beginning of veraison is observed in the last week. In August it rains the first week, The rest is warm and dry, which accelerates the onset of ripening. September begins warm and dry and the ripening is unbalanced, with alcohol content advanced. The last fortnight there are rains and good temperature contrasts. The maturation is compensated in the vineyards on a regular basis. The harvest began on September 20 in a very selective way until October 10, with good health and maturation

Assessments of the Rioja Control Board

**Very Good**

Control Board

Denominación de Origen Calificada, Rioja.

Production Area

**Rioja Alta and Rioja Alavesa**

Soil

Calcareous-clay with gravel

Vineyards

Vineyards of the Ayala family in the place of Briñas, located in the foothills of the Sierra de Cantabria or Sonsierra. Applying a viticulture respectful and minimal interference with nature .

**Briñas, Haro y Labastida:** Selection of vineyards over 50 years old.

Yields of 4500 kg/ha

Harvest

Manual harvested bunches selected, first week of October.

Grape Varieties

**Viura 70%, Garnacha Blanca 25% and Malvasía 5%**

Vinification

**Traditional Method.** After a strictly manual harvest, the clusters are cold maceration in tanks for 5 hours. Then pressed to extract all the juice and proceeded to undergo static clearing. Alcoholic fermentation in new American oak of 225 liters was performed. The fermentation lasted 25 days at a controlled temperature of 14-16 ° C. The wine aged for 4 month in contact with its fine lees to extract maximum mannoproteins, making continuous batonages (racking).

Ageing

Bottled on March of 2020.

Analytical

Alcohol: 12,5 %vol - PH:3,19 - Ac.Total: 6,1 g/l - Ac.Volátil:0,21 g/l - Sugar Red.: 2 g/l  
Contains Sulfites (SO<sub>2</sub>T:110 mg/l)

Production

1.342 bottles

Tasting Notes

View: Straw yellow with gray edges. Clean and bright.

Nose: Marked minerality, frank and very varietal. Fine and elegant fruit aromas, well assembled with the subtle aromas of toast.

Mouth: Velvety, fresh and vitality. Complex and delicate .. intense aftertaste that leaves memories of that fruitiness, with hints of white flowers and vanilla.



