



DEÓBRIGA

SELECCIÓN FAMILIAR 2019

VINTAGE

ORIGIN

TECNIC CARD

Vintage

2019

Meteorological conditions

Mild and dry winter. March begins with average temperatures and with some rain, April is rainy and cool. In mid-April sprouting is generalized. Point frosts occur with growth slow of shoots. Flowering coincides with low temperatures, producing fruit set irregular. In July there are no rains, which does not favor an increase in the size of the grain. In August it rains 40L which guarantees the beginning of the veraison. Health is exceptional. September starts fresh and the maturation, although it was early, slows down. Are produced Good temperature contrasts and maturation is widespread in the vineyards on a regular basis. The harvest began on September 26 very selectively until October 14, with excellent health and maturation. Health was maintained, which helped to harvest abundant and top-quality grapes.

Assessments of the Rioja Control Board

Excellent

Control Board

Denominación de Origen Calificada, Rioja.

Production Area

Rioja Alta and Rioja Alavesa

Soil

Calcareous-clay.

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 5000 kg/ha

Harvest

Hand harvested bunches selected, the second week of October.

Grape Varieties

Tempranillo 90% and 10% Graciano .

Vinification

Traditional .After selective manual picking the clusters are destemmed by gravity directly falling into the fermentation tank not using any type of pump. The fermentation process was carried out in stainless steel tanks of 25.0000 Kg. This process was done using 20% whole grapes and 80% peeling grapes. Daily pump overs were done during 1 weeks, with temperature-controlled fermentation between 28 and 30° C .After is realized the manual pressing inside of the tanks for extracting the maximum wine of natural form.

Ageing

New barrels of American oak 70% and French oak 30%, during 18 months. Bottling in September of 2023.

Analytical

Alcohol: 14, % vol ; PH: 3,79. ; Total Acidity: 5,30 g/l. ; Volatil Acidity: 0,69 g/l

Production

14.426 bottles

Tasting Notes

View: Pillory red intense, clean, bright and violet tones

Nose: Noble, clean, intense, with high-end feel and good fusion between black fruit (blackberries, plums) and notes of vanilla, leather, spices (black pepper, clove) from the toasted oak aroma.

Palate: Imput velvety, silky, thin and with an acidity that conveys life . Powerful, elegant structure and a good aftertaste that leaves a feeling of dark fruit and balsamic touches. Very long and persistent finish.

