

# Ad Libitum

# Maturana Tinta 2015



**Wine:** Maturana Tinta 2015

**Designation of Origin:** Baños de Río Tobía, Rioja Alta, D.O.Ca. Rioja, Spain

**Vineyard:** Organic viticulture.

**Grape Variety:** 100 % Maturana Tinta, a native minority variety of La Rioja, authorized by the D.O.Ca. Rioja in 2009.

**Vine:** 16-year-old vines.

**Soil:** This vineyard is located in the Najerilla Valley at an altitude of 565 meters above sea level, on south-facing terraces in stony, calcareous-clay soils.

**Winemaking:** After destemming, the grapes are held in new 500-liter French (Tronçais) oak barrels, where alcoholic fermentation, malolactic fermentation, and ageing takes place. The wine remains in the barrels with the lees for 11 months.

**Ageing:** 11 months in new 500-liter French oak barrels (Tronçais).

**Harvest:** Hand-harvested in cases of 17 kg in the second week of October. Vineyard yield of 5.500 kg per hectare.

**2013 Vintage:** Was rated as a “Good” year by the Control Board of the Rioja Designation of Origin (D.O.Ca. Rioja). It was a year of heavy rainfall, with a very wet spring and summer. It was a difficult harvest, due to the greater vigor of the vineyard, abundant rainfalls and the delayed ripening. It was necessary to make a selective harvest with a great selection of the grapes in the vineyard.

**Climate:** The climate has an Atlantic influence, with cold winters, warm summers and long warm autumns. The strong temperature variation between day and night causes a slow ripening, which is very suitable for producing polyphenols, developing aromas, and giving our wines their characteristic quality. These characteristics highlight the elegance of aromas of this wine.

**Production:** 17.500 bottles

## Analysis:

Alcohol: 13.45 % vol.

pH: 3.54

Total acidity: 5.6 g/l TH<sub>2</sub>

Volatile acidity: 0.60 g/l ACh

Total sulfur: 48 mg/l

Residual sugar: 1.8 g/l

**Tasting Notes:** This wine has an intense dark cherry color with violet rim. Aromatically, it has a spicy character with notes of chocolate and green pepper (this latter is typical of this variety). On the palate, it is a full-bodied wine, with refreshing acidity, velvety tannins, and persistence in mouth.

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