

Arlanza Vintages 2012 – 2015

2012 was a year with a dry, cold winter and a rainy spring accompanied by good temperatures so the sprouting of the buds occurred a week earlier than usual. July was not overly hot, with cool nights and mornings, allowing the plants to rest and favoring their development. August was warmer so we decided to reduce the load of clusters per vine, eliminating some with the aim of favoring a homogenous ripening. At that time we needed rain, which occurred in September, cooling the plants and rounding up a good ripening. Our harvest began on October 20, with dry and sunny weather and very healthy conditions.

2013 was a rainy year with a cold spring and a summer with much thermal contrast. This caused a slower development of the vines that caused a delay in the ripening process of the grape. We had to cut more clusters in August than in 2012, to improve the final ripeness of the grape as it was predicted to be more difficult. At the end we obtained grapes with less structure and higher acidity than in 2012 and harvested 12 days later (in early November). As a result, we obtained a fresh, light and delicate wine, which faithfully reflects the climatology of 2013.

2014 was an agronomically perfect year. Winter was moderately cold and rainy and summer was balanced. The mild temperatures of April led to budding in early May, and summer was not hot so the plants had a good development providing us with very tasty grapes with a high concentration of polyphenolic compounds and obtaining wine with great organoleptic complexity.

The 2015 vintage was marked by a cold winter and a very hot summer, which led us to thinning out the clusters in August to get a more regular ripening of the grapes. The light rains of September and October greatly favored the end of ripening of the grapes, obtaining wines with good sugar/acidity and polyphenols content.

Thank you to Soraya Angulo for providing this vintage report