



CIRSION 2010

Varieties: 100% Tempranillo

Vines: Hand selection of bunches coming from different parcels of old vines. The result of our own investigation on the polymerization of the tannins and anthocyanins in the grape.

Harvest: First half of October

Fermentation: In French oak vats with temperature control. Malolactic in French oak barriques.

Ageing: 8 months In brand new French oak barriques followed by 4 months in bottle prior to its release.

Alcohol: 14,5%

VINTAGE NOTES

Rated as EXCELLENT. The vegetative cycle brought 440mm of rainfall, which resulted in smaller bunches, with a better ventilation. July and August were very dry, therefore the health of the grapes was Excellent and there was almost no need to intervene in the vineyards. Light showers in September and October that allowed an Excellent, though scarce, harvest.

In general the temperatures were lower compared to 2009 and the whole cycle was longer, with some 10 days difference with the previous year. Being a cooler vintage meant freshness and elegance in the wines.