

TENTENUBLO 2015

Year: 2015. Red wine.

Designation of Origin: D.O.Ca Rioja.

Subzone: Rioja Alavesa.

Location: Viñaspre (Álava).

Plots: La Balsa, El Prado, La Abejera, La Quemada, El Castillejo, Pieza Naya and La Fuente Colas.

Varieties: Tempranillo, Garnacha, and others.

Conduction System: 100% Goblet.

Climate: Zone with little shelter, exposed to the rigors of the northern winds, and rains associated with the Sierra de Cantabria mountain range. Year with great Atlantic influence.

Soils: Structural planes on marl and limestone situated at a 600 meter altitude. Shallow soils, low incline to flat slopes with a sandstone bedrock and marl packs at very shallow and low intensity (25-50cm). The soils dedicated to this wine are a special case in limestone lithology, with sandstone of a medium to coarse grain. They are brown soils with a tendency towards red and a 40% level of sand and high in iron oxide.

Viticulture: Own vineyard worked under minimal intervention and reasonable viticulture. Minimal tillage. Age between 40 to 100 years.

Harvest: 100% by hand in 15 kilo boxes.

Elaboration: Spontaneous fermentation in open stainless steel vats of different capacities; light punching down, malolactic and aging in French oak barrels for 9 months.

Bottling: August 2016

Nº of Bottles: 13,856

