

XERICO 2015

Year: 2015. Red wine.

Designation of Origin: D.O.Ca Rioja.

Subzone: Rioja Alavesa.

Location: Viñaspre (Álava).

Varieties: Tempranillo and viura (15%).

Conduction system: 100% Gobelet

Climate: Normal year, with considerable advancement throughout the cycle.

Soils: Xeric torriorthent. Tertiary soils on marl limestone, erosive hillsides.

Viticulture: Own vineyard worked under minimal intervention and reasonable, organic viticulture. Minimal and zero tillage. Age of 15-50 years.

Vineyards: El Pedron, La Entrada and Majadonda .

Harvest: 100% by hand in 15 kilo boxes. Between the 2nd and 9th of October.

Elaboration: Spontaneous fermentation in open stainless steel vats and concrete tanks of different capacities, punching down, malolactic fermentation and aging in concrete tanks, chestnut foudres, and French oak barrels for 5 months.

Bottling: April 2016

Number of Bottles: 21,879 bottles of 0.75 liters and 425 magnum.

