



HONORABLE 2012

VINEYARDS: Our oldest vineyards in the foothills of the Sierra Cantabria with a south-south east orientation (“Carasoles”) are used for this wine, so the assemblage is very much that of a field blend, with Tempranillo having the lion’s share, but also Garnacha, Graciano, Mazuelo and Viura of over 50 year old vines.

HARVEST: Grapes were handpicked in 15 kg crates and then hand sorted at the winery.

WINEMAKING: 4 days of prefermentative maceration at low temperature, with daily remontages and delestages during its temperature controlled fermentation.

AGEING: Malolactic fermentation in new oak barrique with weekly “batonage”, followed by 18 months in French thin grained oak barriques

TASTING NOTES: Intense dark red cherry color, very clean. Very complex nose, showing the nuances of terroir, dark fruit, liquorice, cherry and spices. Palate pleasing, balanced, with a fruit driven flavor and a sharp acidity that extends the aftertaste. One of the finest expressions of some of the best Rioja Alta and Alavesa vineyards.

ANALITICAL PARAMETERS: Alcohol: 14,6%
Ph: 3.78
Residual Sugar.: 1.5 g/l.

No. OF BOTTLES: 9,500

