



PANCRUDO 2013

TERROIR SELECTION

VARIETY: 100% Garnacha from vines dating back over 70 year planted in Badarán (upper Najerilla) at 650 m above sea level.

HARVEST: Grapes were handpicked in 200 kg crates and sorted by hand at the winery.

WINEMAKING: Traditional elaboration. Fermented in stainless steel gently plunging the cap to extract the noble compounds from the skins. Malolactic fermentation 60% in new French oak and 40% in egg-shaped concrete tanks.

SOIL: Red colored ferrous-clay soils in the rolling hills of Badarán.

TASTING NOTES: Cherry red, clear and bright, middle layer. High intensity on the nose, with elegance and finesse at the forefront. Lots of red fruit, creamy and delicate but very fragrant. Strong aroma, with mineral and saline notes. On the palate it is balanced with good acidity but persistent fruit. Faithful representation of the Garnacha vineyards grown in cold areas and in an unusual soil for Rioja.

ANALYTICAL PARAMETERS: Alcohol content: 13.7%
pH: 3.51
Residual sugar: 1.2 g/l.

NUMBER OF BOTTLES: 3,042

