



PANCRUDO 2014

TERROIR SELECTION

VINEYARDS: 100% Garnacha from old bush-trained vines planted in Badarán (upper Najerilla) with north orientation at 650m above the 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 65% in new French oak and 35% 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, strawberry, delicate but very fragrant. Strong aroma, with mineral and saline notes. On the palate it is balanced with good vertical acidity but persistent, fruity. Faithful representation of the Garnacha vineyards grown in cold areas in an unusual soil for Rioja.

ANALITICAL PARAMETERS: Alcohol content: 13.8%
pH: 3.56
Residual sugar: 1.8 g/l.

No. OF BOTTLES: 4,750



