



## HONORABLE 2010

**VINEYARD:** 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 destagings 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, moca 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.

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

