



CRIANZA 2021

VINEYARDS: 75% Tempranillo from vineyards in the foothills of the Cantabria range and 25% Garnacha from the Upper Najerilla (Badarán).

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

WINEMAKING: 3 days of prefermentative maceration at low temperature, with daily remontages and delestages during its temperature controlled fermentation. Followed by fermentation in cone shaped temperature controlled stainless steel vats. 12 months in French and American oak barriques.

SOIL: The two soils we work with represented in the grapes used to elaborate this Crianza. The sandstone-clay and ferrous-clay soils.

CLIMATIC YEAR: The year began with the Filomena storm providing hydration to the vineyards followed by occasional frosts in April and storms in June. During summer, there was an almost total lack of precipitation during July and August, which is atypical, and maturation was accompanied by some water stress in warmer areas, but in good conditions in cooler regions. At the end of September in the warm areas, heavy rains made the harvest difficult in these early ripening areas, but greatly favoured the final maturation in higher areas. In sum, an excellent year for vineyards that were harvested at the normal time.

**ANALYTICAL
PARAMETERS:** Alcohol: 14,5%
Ph: 3.57
Residual Sugar: 1.8 g/l

Nº OF BOTTLES: 150.000 (0,75 cl) and 5.000 Magnum.

