



CRIANZA 2020

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: In general, 2020 was a cool and rainy year. It started with a very early bud break and the numerous spring rains resulted in fungal diseases (especially mildew) that impacted the harvest heavily. Beyond this, there were the obvious complications from the COVID-19 pandemic, which above all else, qualifies this year as "historic." After a warm summer, the moderate temperatures in September gave rise to a very balanced character to the wine, with ideal alcohol content, great aromatic intensity and excellent freshness. 2020 was a year with optimal sanitary conditions.

**ANALYTICAL
PARAMETERS:** Alcohol: 14%
Ph: 3.50
Residual Sugar: 1.2 g/l

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

