

RUDELES

Cepas Jóvenes 2016

Origin

The vines are predominantly grown in the valley between the villages of Peñalba de San Esteban and Atauta. The *tempranillo* grapes come from the Finca El Portillazgo, which is situated at an altitude of 850m, and has a sunny location and a well drained stony soil. *garnacha* and *tempranillo* vines are planted in the same plot.

Grape varieties

95% *tempranillo* from young 15-year old vines and 5% *garnacha* from 100 year old vines.

Tasting notes

The Cepas Jóvenes wine is an intense red colour, clear and brilliant. This easy-drinking wine develops refreshing dry fruit flavours. On the palate, the wine is soft with a substantial finish. The freshness of the wine is preserved by an early bottling.

Vinification

The *tempranillo* grapes were handpicked into 12 kg cases on 13th October, and the berries were carefully chosen on the selection table at the winery for vinification, the *garnacha* grapes on 31th October. The grapes are de-stemmed and the berries crushed for the alcoholic fermentation under a controlled temperature (23º) to keep the flavours. The maceration period was ten days with various pumping over depending on the evolution of the fermentation.

Technical data

Alcohol level: 14 %

Acidity: 5,1 g/l

PH: 3,2

Residual sugar: 0,2