

RUDELES FINCA LA NACIÓN

2019



Selection

Elegant and complex

The vines are mainly grown in the valley between the villages of Peñalba de San Esteban and Atauta. This wine has been created from grapes from the best quality and from plots of less than one hectare, which are located on a steep hill called "Las Comarcas".

Total production: 3.972 bottles.

Grape varieties 98% Tempranillo from old vines and 2% Garnacha from vines over 125 years old.

Vinification The grapes were hand-picked in 12-kg boxes from October 15, after careful selection. Once again, and already in the winery, the grapes were once again selected on the table. Fermentation was carried out at a controlled temperature of 25° C and maceration lasted 19 days.

Ageing 13 months in French oak, followed by a minimum of one year in bottle before being released on the market.

Technical data Alcoholic content: 14,5 % Acidity: 4,3 g/l pH: 3,5
Residual sugar: 0,4

2019 was a mild winter, although in late April and even in June there were frosts. Summer had two heat waves and without rain until September, grapes grew with a great balance.

Rudeles Finca la Nación is an elegant wine, displaying an intense red cherry colour and garnet tinges. The feel on the palate is firm and rich, with good plum and cherry aromas, with chocolate, pepper and liquorice flavours. The acidity is well balanced and the oak, although noticeable, is nicely integrated displaying an elegant and soft texture with silky tannins.



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