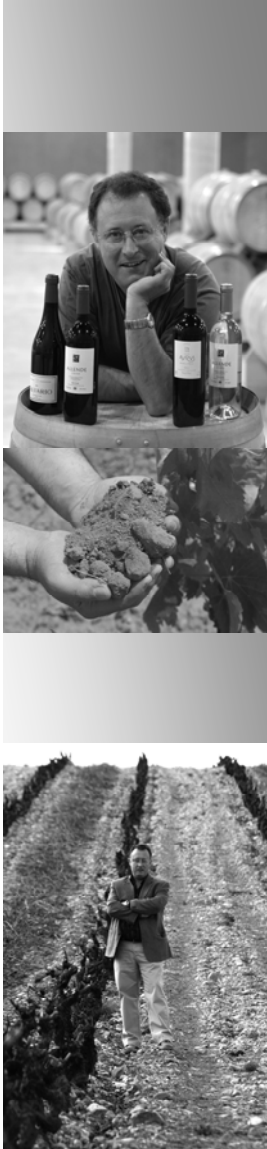




FINCA ALLENDE



In 1986, when I arrived in Briones and I discovered the singular Terroir I always dream of. I started buying small old vineyard plots and I tried to know and understand each Terroir.

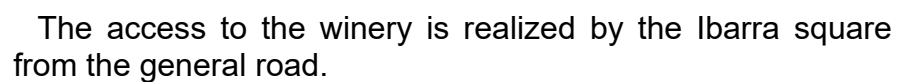
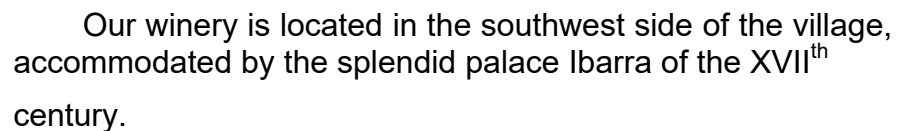
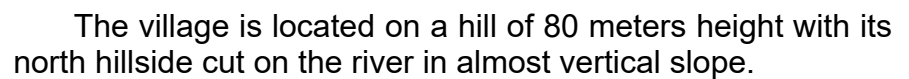
We gradually found our model. The expressiveness of the terroir, very structured wines, very market tannins with lots of mineral aromas (which were what the terroir of Briones given to us) and since then, we have continued along this line on an annual basis.

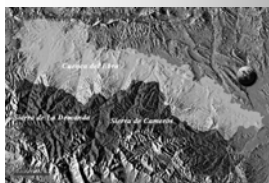
In 1995, after overcoming difficulties that undoubtedly would have made giving up someone less motivated than I, we were in disposition to wine make the first Allende.

We came from a Rioja tradition, with a Bordeaux type idea of the Terroir and little by little we have been creating our own way, our own style...searching the expressiveness of each vineyard plot, the singularity of each Terroir, this way were born Aurus, Calvario...

Year after year, pruning after pruning, harvests after harvests, we try to extract the whole essence from each one of our vines, to introduce her inside every bottle.

Miguel Angel De Gregorio.



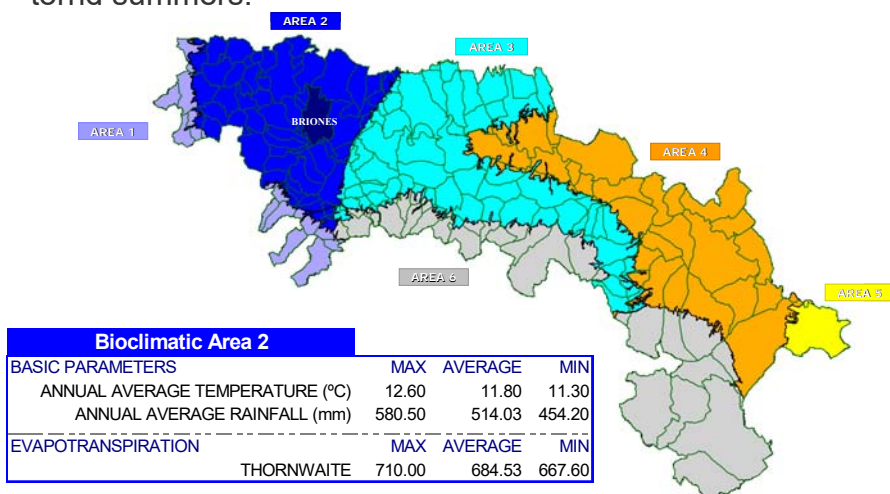


PHYSICAL FRAMEWORK

Briones lands spreads over Ebro bands since Valpierre plains, offering an undulating landscape.

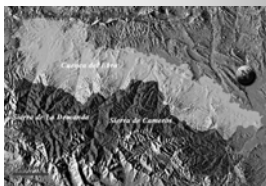
CLIMATIC CHARACTERISTICS

Briones climate is strongly continental with cold and humid winters and dry and warm summers. There is also an important Atlantic influence due to the fact that the distance between the Atlantic Ocean is only 70 km from us. It raise the relative levels of humidity attenuating the hard winters and torrid summers.



The average rainfall is around 500 mm, lightly higher than Rioja rainfall average (400mm). The annual average Temperature is 12,7° C., with a summer-winter temperature alternation of 15,1° C.

The predominant winds are northwest component (Cierzo), in general cold and humid, which moderate the summer temperatures. Winds coming from the south have a continental component and through the Ebro river comes Mediterranean streams.



THE SOILS

We have clayey and clayey-calcareous soils, with an important gravel subsoil composition. The soils are clayey and clayey-calcareous, with a constant substratum of calcareous gravels, reminiscence of an alluvial past which allows the development of the roots in depth and the extraction of mineral elements in depth and the high synthesis of phenolic components.

Altitudes fluctuate between 415-480m. Expositions are north and north-east allowing an optimal ripeness.

LITHOLOGY



Quaternary-glacis and alluvial range

Formed by mountainous range and soft slopes composed by pebbles predominantly silicon, with a clayey counterfoil of slime of changeable consistency though with a metric order.

Quaternary- Alluvium, cones of debris and terraces.

Fluvial sediments that correspond to different levels of terraces of the river Ebro as well as alluviums and terraces of the principal tributaries of the same one. Also deposits are included of under the valley linking fluvial currents of minor importance.

Tertiary - sandstone, limes and clay

Composed by a alternation of sandstone, occasionally calcareous, lime-calcareous, whitish clays and clays with a yellowish or ochre tone.

SOILS

The soils that we find in Briones are xeric as for humidity and of the following textures:



LOAMY - CLAYEY SOILS

Low level of organic matter and high limestone content.

LOAMY - CLAYEY SOILS

Low level of organic matter and medium limestone content.

LOAMY SOILS

Low level of organic matter and medium limestone content.

LOAMY-SANDY SOILS

Low level of organic matter and medium limestone content.

LOAMY-STICKY SOILS

Low level of organic matter and medium limestone content .

NO SUITABLE SOILS FOR THE VINEYARD



THE VINEYARD

In FINCA ALLENDE we cultivate 74 Ha. of vineyard divided into 146 plots, which is entirely located on hills with north, northeast and northwest orientations in order to catch in all its fullness the influence of Atlantic winds.

Among the Oldest vineyards, the most common rootstocks are Rupestris de Lot among the youngest is the R-110.

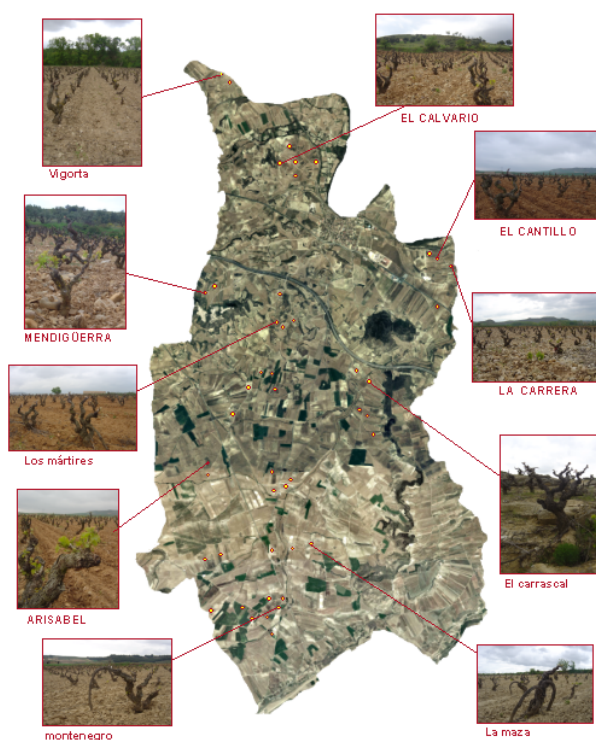
Tempranillo is our main variety and we have also a little quantity of Grenache, Graciano, Malvasía y Viura.

The average density is 3600 vines per hectare (much higher than average of the area) and the pruning is made in Gobelet with three arms, though for the young vineyards, the vines are disposed on a wire with Cordon pruning.

the average age of the vineyard is 45 years for the red grapes variety and 55 years for the white.

The whole harvest is done by hand while we try to pick up the grape of each estate in its optimal ripeness moment.

We transport the grapes to the cellar in box.





THE VARIETIES

TEMPRANILLO



GARNACHA



GRACIANO

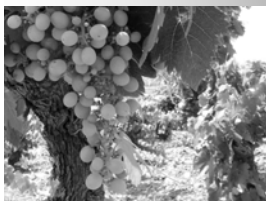


VIURA



MAIVASIA





CALVARIO

“A SPECIFIC TERROIR”



The vineyard CALVARIO was planted in 1945 and its extension does not overcome the 2 Has. With orientation south east, the area is irregular with an inclination of up to 8 %.

Composition: A franc clayey with stone and gravel. Its reddish color shows its content in iron.

Viticulture: The rootstock used is Rupestris de lot and its plantation frame it's very compact 1,60 x 1,60. Average density of the vineyard: 4200 vines/has. The vine is pruned in Gobelet with three arms and 12 eyes by plant.

Varieties: 90% Tempranillo, 8% Garnacha, 2% Graciano.





ELABORATION

WINEMAKING

When the grapes arrive in the cellar, we proceed to a manual selection, eliminating all those bunches that show a defect. The destemming is achieved by vibration, and afterward the berries are selected one by one on a optical tri table.

The winemaking is done in stainless steel tanks and wooden tanks with the method of destalked harvest, making intensive pumping over and shaking.

Later, when we take out the wine of the tanks, the wines goes into the barrels where they make the malolactic fermentation and they are racked two times.



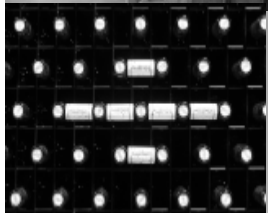
AGEING

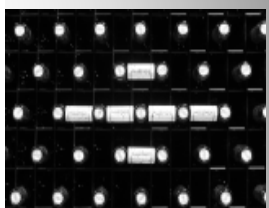
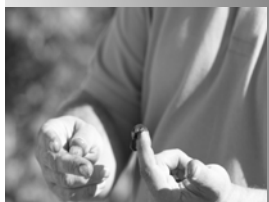
Ageing is done during different periods in function of each vintage in Bordeaux barrel of 225 litres.

100 % is French oak Allier.

These proportions can vary also in function of the characteristics of each vintage.

We change thirty percent of the barrels each year.





BOTTLING

We bottle without previous filtration in Bordeaux shape bottles of 75cl, 150cl, 300cl and 500cl. With previous vacuum before we cork. We exclusively use natural cork of 49x24 mm. The bottles remain at least 72 hours in an upside position before they are stored lying to facilitate the decompression of the cork.



COMMERCIALIZATION

In Finca Allende, we produce about 300.000 bottles a year, 75% of them are exported through our distributors and importers network in 41 countries of Europe, Asia and America.

For more information please contact:

info@finca-allende.com

International: sales@finca-allende.com ,

National: ventas@finca-allende.com





FINCA ALLENDE S.L.

ALLENDE WHITE 2016-TECHNICAL SHEET

TYPE OF WINE: WHITE with D.O. Ca. RIOJA

VARIETY: VIURA 95%, MALVASIA 5 %

GRAPE PROCEDURE:

BRIONES age average of the vineyard, 55 years, high density plantation. With bush pruning. Clayey soils with gravel in depth. Sustainable cultivation with respect to the environment and which follows the natural cycles of the plant, with organic fertilizers and mechanical work without using herbicides. Manual harvest and the bunches are selected by hand in the winery.

WINEMAKING:

We softly press the bunches in a vertical press. Static racking of free run must for 48 hours. Fermentation in new french oak barrels for 28 days at a temperature of 20°C.

AGEING:

Fourteen months in Bordelese french oak barrel. The first seven months with the lees, performing stirring twice a week. Following racking and seven months without lees.

BOTTLING:

Bottled with a soft filtration without clarification.

PRESENTATION:

Bordelese tradition bottles, white colour of 750 ml and 1500 ml. Natural cork of 49 per 24.5 mm, washed and sterilized without chemicals treatment. Label made with recyclable paper printed with ecological ink. Cap of recyclable tin. Corrugated cardboard cases entirely recyclable.

VINTAGE:

It was a moderate and rainy Winter. Harvest with average (second week of April). Sunny and warm spring with few rains in April and May. Flowering starts the second week of June with a warm and dry weather. The Month of July was remarkably warm and dry, the vines resisted thanks to abundant water reserves from winter. Veraison took place the first week of August. August was dry and moderately warm. The first fortnight of September it rained heavily. Luckily the excellent sanitary condition and the fresh winds from the north, avoid the aparition of the dreaded Botrytis. September and October are warm and sunny. Extraordinary maturity of the grape with a perfect sanitary condition. Long vegetative cycle. The Harvest started on 10th October with a sunny and fresh weather. Exceptional fruty aromas. Excellent balance of the acidity. Very pronounced tannins with a great quality and elegance.

TASTING NOTE:

Yellow golden color, absolute limpidity. Elegant and subtle nose with citrus fruits notes (grapefruit) and fruits with stone (peach and greengage plum), balsamic notes. Plush mouth feeling with a great lightness, enormous persistente aftertaste.





FINCA ALLENDE S.L.

MARTIRES 2018-TECHNICAL SHEET

TYPE OF WINE: WHITE with D.O. Ca. RIOJA

GRAPE VARIETY: VIURA 100%

GRAPE PROCEDURE:

BRIONES, MARTIRES LAND, planted in 1970, high density plantation. With bush pruning. Sandy loam soils with rock in depth. Sustainable cultivation respecting to the environment and following the natural vegetative cycles of the plant, with organic fertilizers and animal traction work without using herbicides. The grapes are hand picked and when they arrive into the cellar we proceed to a manual selection of the bunches.

WINEMAKING:

We softly press the bunches in a vertical press. Static racking of free run must for 48 hours. Fermentation in new french oak barrels for 24 days at a temperature of 20°C.

AGEING:

Nine months in bordelese French oak barrel out of which four months with the lees, performing stirring twice a week.

BOTTLING:

Bottled with a soft filtration without clarification.

PRESENTATION:

Traditional Burgundy bottles, green colour of 750 ml and 1500 ml. Natural cork of 49 per 24.5 mm, washed and sterilized without chemical treatments. Label made with recyclable paper printed with ecological ink. Cap of recyclable tin. Wooden cases entirely recyclable.

VINTAGE:

Soft and a bit rainy autumn. Cold winter with snowfalls in february and heavy rainy April. Sprout, late, in the third week of April. Heavy vegetative growth. Fresh and rainy May, flowering during the third week of June, with a rate of curd lower than other vintages. Hot and with a lot of rain in July. Veraison in the third week of August, which extends to early September. The maduration runs properly during the first fortnight of September, and abundant rainfalls during the rest of the month. October shows fresh nights that allowed us to reach a correct phenolic and aromatic maturity. The harvest began on October 15th, with soft temperatures and absence of rains, the fruit was picked up with an almost perfect sanitary conditions.

TASTING NOTE:

Pale yellow color, absolute limpidity. Subtle and flagrant nose, citric, deep minerality. In mouth it is oily, powerful, silky, with great volume and persistence aftertaste.





FINCA ALLENDE S.L.

ALLENDE NATURE 2018-TECHNICAL SHEET

TYPE OF WINE: RED WINE con D.O. Ca. RIOJA

VARIETY: TEMPRANILLO 100%

GRAPE PROCEDENCE:

BRIONES, FINCA LAS CUESTAS DE VALPIERRE. Average of the vineyard 30 years high density plantation. Cordon Royat pruning. Clayey soils with gravel in depth. Sustainable cultivation with respect to the environment and which follows the natural cycles of the plant, with organic fertilizers and mechanical work without using herbicides. Manual harvest selection, selection at the entry of the winery and optical selection of the berries afterwards.

WINEMAKING:

Whole bunches destalked and not crushed in stainless steel tanks. Fermentation controlled at 28° C for 16 days, with three pumping over a day. Total maceration with skins for 16 days. Dewatering by gravity and vertical press. Malolactic is done in barrels. Allende Nature was elaborated without sulfites.

AGEING:

Five months in Bordelese American oak barrel.

BOTTLING

Bottled without filtration nor clarification

PRESENTATION:

Traditional Bordelese bottles, grape colour of 750 ml. Natural cork of 49 per 24.5 mm, washed and sterilized without chemicals treatment. Label made with recyclable paper printed with ecological ink. Cap of recyclable tin. Corrugated cardboard cases entirely recyclable
Bottled without filtration nor clarification

VINTAGE:

Soft and a bit rainy autumn. Cold winter with snowfalls in february and heavy rainy April. Sprout, late, in the third week of April. Heavy vegetative growth. Fresh and rainy May, flowering during the third week of June, with a rate of curd lower than other vintages. Hot and with a lot of rain in July. Veraison in the third week of August, which extends to early September. The maturation runs properly during the first fortnight of September, and abundant rainfalls during the rest of the month. October shows fresh nights that allowed us to reach a correct phenolic and aromatic maturity. The harvest began on October 15th, with soft temperatures and absence of rains, the fruit was picked up with an almost perfect sanitary conditions.

TASTING

Intense cherry colour, with purple edges; in the nose there is a predominance of fruit aromas (blackberry, cranberry and wildforest fruits) over the smooth notes of oak, which reminds one of vanilla and tobacco. In the mouth, it is serious and lively with intensity and great balance. An expansive palate combines fresh fruit and a subtle structure for a wine with a great quality.





FINCA ALLENDE S.L.

ALLENDE 2013-TECHNICAL SHEET

TYPE OF WINE: RED WINE with D.O. Ca. RIOJA

VARIETY: TEMPRANILLO 100%

GRAPE PROCEDURE:

BRIONES age average of the vineyard, 45 years, high density plantation. With bush pruning. Clayey soils with gravel in depth. Sustainable cultivation with respects to the environment and which follows the natural cycles of the plant, with organic fertilizers and mechanical work without using herbicides. Manual harvest and the bunches are selected by hand in the winery.

WINEMAKING:

Whole bunches destalked and not crushed in stainless steel tanks. Cold prefermentary maceration at a 5° C during 6 days. Fermentation controlled at 28° C during 10 days, with three pumping over a day. Total maceration with skins of 16 days. Devatting by gravity and vertical press. Malolactic is done in stainless steel tanks.

AGEING:

Fourteen months in Bordelese French oak barrel. Racking every 4 months.

BOTTLING:

Bottled without filtration nor clarification

PRESENTATION:

Bordelese tradition bottles, grape colour of 750 ml and 1500 ml. Natural cork of 49 per 24.5 mm, washed and sterilized without chemicals treatment. Label made with recyclable paper printed with ecological ink. Cap of recyclable tin. Corrugated cardboard cases entirely recyclable.

VINTAGE:

Mild and a bit rainy autumn. Soft winter with heavy rain in February and March. Mild and heavy rainy April. Sprout late, in the third week of April. Heavy vegetative growth. Fresh and rainy May, flowering during the third week of June, with a rate of curd lower than other vintages. Fresh and with a little rain July and August. Veraison in the third week of August, which extends to early September. The maduration runs properly during the first fortnight of September, and abundant rainfalls during the rest of the month. October shows fresh nights that allowed us to reach a correct phenolic and aromatic maturity. The harvest began on October 15th, with soft temperatures and absence of rains, the fruit was picked up with an almost perfect sanitary conditions.

TASTING NOTE:

Intense cherry colour, with purple edges; in the nose there is a predominance of fruit aromas (blackberry, cranberry and wildforest fruits) over the notes of oak, perfectly integrated, which reminds one of cedar and tobacco. In the mouth, it is serious and lively with intensity and great balance. An expansive palate combines fresh fruit and an elegant structure for a wine with a great ageing potential.





FINCA ALLENDE S.L.

MINGORTIZ 2015-TECHNICAL SHEET

TYPE OF WINE: RED WINE with D.O. Ca. RIOJA

VARIETY: TEMPRANILLO 100%

GRAPE PROCEDURE:

BRIONES MINGORTIZ VINEYARD planted in 1964, high density plantation, south orientated and an altitude of 515 metres. With bush pruning. Clayey calcareous soils. Sustainable cultivation with respects the environment and which follows the natural cycles of the plant, with organic fertilizers and animal traction work without using herbicides. Manual harvest selection, selection at the entry of the winery and optical tri of the berries afterwards.

WINEMAKING:

Whole bunches destalked and not crushed in french oak wats. Cold prefermentary maceration at 5° C during 6 days. Fermentation controlled at 28° C during 14 days, with three pumping over a day. Total maceration with skins of 20 days. Devatting by gravity and vertical press. Malolactic is done in barrels.

AGEING:

Sixteen months in Bordelese barrel of new French oak. Racking every 4 months.

BOTTLING:

Bottled without filtration nor clarification

PRESENTATION:

heavy Bungundy tradition bottle, grape colour of 750 ml y 1500 ml. Natural cork of 54 per 24,5 mm, washed and sterilized without chemicals treatment. Label made with recyclable paper printed with ecological ink. Cap of recyclable tin. Wooden cases, entirely recyclable.

VINTAGE:

Dry and moderatly cold winter. Harvest with average (second week of April). Sunny and warm spring with abundant rains in april and may. Flowering arrives during the second week of June with a warm and dry weather. The Month of July is extraordinarily warm, the vines resisted thanks to abundant water reserves of May. Veraison in the first week of August. August is very dry and moderately warm. The first of september there was an enormous storm of rain. Luckily, the excellent sanitary condition and the fresh winds from the North, avoid the aparition of the dreaded Botrytis. September and october are warm and sunny. Extraordinary maturity the sanitary condition is perfect. Vegetative cycle is short. We harvested between the 22th september. and 14th october with a very good quality, fruty aromas exceptional. Tanins very pronounced and of a great quality.

TASTING NOTE:

Intense red colour with violet nuances, powerful. On the nose, franc and direct with balsamic notes, black fruits and compote joined mineral notes. Great harmony in mouth, silky and intense tannins, smooth and voluminous, long soft finish. Wine to keep.





FINCA ALLENDE S.L.

GAMINDE 2015-TECHNICAL SHEET

TYPE OF WINE: RED WINE with D.O. Ca. RIOJA

VARIETY: TEMPRANILLO 100%

GRAPE PROCEDURE:

BRIONES GAMINDE VINEYARD planted in 1942, high density plantation, este orientated and an altitude of 495 metres. With bush pruning. Clayey soils with gravel in depth. Sustainable cultivation with respects the environment and which follows the natural cycles of the plant, with organic fertilizers and animal traction work without using herbicides. Manual harvest selection, selection at the entry of the winery and optical tri of the berries afterwards.

WINEMAKING:

Whole bunches destalked and not crushed in french oak wats. Cold prefermentary maceration at 5° C during 6 days. Fermentation controlled at 28° C during 14 days, with three pumping over a day. Total maceration with skins of 20 days. Devatting by gravity and vertical press. Malolactic is done in barrels .

AGEING:

Sixteen months in Bordelese barrel of new French oak. Racking every 4 months.

BOTTLING:

Bottled without filtration nor clarification

PRESENTATION:

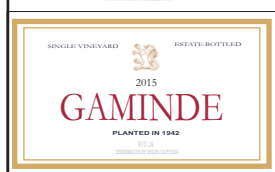
heavy Bungundy tradition bottle, grape colour of 750 ml y 1500 ml. Natural cork of 54 per 24,5 mm, washed and sterilized without chemicals treatment. Label made with recyclable paper printed with ecological ink. Cap of recyclable tin. Wooden cases, entirely recyclable.

VINTAGE:

Dry and moderatly cold winter . Harvest with average (second week of April). Sunny and warm spring with abundant rains in april and may. Flowering arrives during the second week of June with a warm and dry weather. The Month of July is extraordinarily warm , the vines resisted thanks to abundant water reserves of May. Veraison in the first week of August. August is very dry and moderately warm. The first of september there was an enormous storm of rain. Luckily, the excellent sanitary condition and the fresh winds from the North , avoid the aparition of the dreaded Botrytis. September and october are warm and sunny. Extraordinary maturity the sanitary condition is perfect. Vegetative cycle is short. We harvested between the 22th september.and 14th october with a very good quality, fruty aromas exceptional. Tanins very pronounced and of a great quality.

TASTING NOTE:

Intense red colour with purple nuances, powerful .On the nose, aromatic herbs and balsamic, red fruits and compote joined nuances of Chinese ink. Great harmony in mouth, long and balanced tannins, intense and voluminous, long and intense finish . Wine to keep.





FINCA ALLENDE S.L.

CALVARIO 2009-TECHNICAL SHEET

TYPE OF WINE: RED WINE with D.O. Ca. RIOJA

VARIETY: TEMPRANILLO 90% , GARNACHA 8% , GRACIANO 2%

GRAPE PROCEDEENCE:

BRIONES CALVARIO VINEYARD planted in 1945, high density plantation. With bush pruning. Loamy Clayey soils with abundant gravel and stones in depth. Sustainable cultivation with respect to the environment and which follows the natural cycles of the plant, with organic fertilizers and animal traction work without using herbicides. Manual harvest and the bunches are selected by hand in the winery.

WINEMAKING:

Whole bunches destalked and not crushed in french oak wats. Cold prefermentary maceration at 5° C for 6 days. Fermentation controlled at 28° C for 14 days, with three pumping over a day. Total maceration with skins for 20 days. Devatting by gravity and vertical press. Malolactic is done in barrels .

AGEING:

18 months in Bordelese new French oak barrel. Racking every 4 months.

BOTTLING:

Bottled without filtration nor clarification

PRESENTATION:

Heavy Bungundy tradition bottle, grape colour of 750 ml and 1500 ml. Natural cork of 54 per 24.5 mm, washed and sterilized without chemicals treatment. Label made with recyclable paper printed with ecological ink. Cap of recyclable tin. Wooden cases, entirely recyclable.

VINTAGE:

Cold winter with heavy rainfalls and heavy snow which was going to give water reserves in depth. Sprout during the third week of April, with cold nights and mild days. Dry spring with no frost. Flowering during the second week of june with a setting of the fruit almost perfect . Light rainfalls at the end of June with a very warm July and August, which the vine supported well thanks to the winter water reserves . Veraison during the first week of August (slightly in advance), with hot days and torrid nights . The heat and the drought , continue during the first fortnight of September, leading to a slowing down of the phenolic synthesis. In the middle of September it heavy rained and the temperatures slightly decreased specially during the night, which allowed the vines to complete a correct the cycle of ripeness. The harvest begins on October 5, with soft temperatures and absence of rainfalls.

TASTING NOTE:

Intense red colour with purple nuances, powerful .On the nose, aromatic herbs and balsamic, black fruits and compote joined mineral notes. Great harmony in mouth, silky and balanced tannins, smooth and voluminous, intense and long soft finish . Wine to keep.





FINCA ALLENDE S.L.

AURUS 2011-TECNHICAL SHEET

TYPE OF WINE: RED WINE with D.O. Ca. RIOJA

VARIETY: TEMPRANILLO 85% GRACIANO 15%

GRAPE PROCEDENCE:

BRIONES age average of the vineyard, 60 years, high density plantation. With bush pruning. Loamy Clayey soils with abundant gravel and stones in depth. Sustainable cultivation with respect to the environment and which follows the natural cycles of the plant, with organic fertilizers and animal traction work without using herbicides. Manual harvest and the bunches are selected by hand in the winery.

WINEMAKING:

Whole bunches destalked and not crushed in french oak wats. Cold prefermentary maceration at 5° C for 6 days. Fermentation controlled at 28° C for 16 days, with three pumping over a day. Total maceration with skins for 22 days. Devatting by gravity and vertical press. Malolactic is done in barrels.

AGEING:

Twenty-four months in Bordelese French new oak barrel. Racking every 4 months.

BOTTLING:

Bottled without filtration nor clarification

PRESENTATION:

Heavy Bordelese tradition bottles, grape colour of 750 ml and 1500 ml. Natural cork of 54 per 24.5 mm, washed and sterilized without chemicals treatment. Label made with recyclable paper printed with ecological ink. Cap of recyclable tin. Wooden cases, entirely recyclable.

VINTAGE:

Autumn with mild temperature and rain. Extraordinarily cold and very rainy winter with abundant snowfalls. February unusually cold. Cold March and mild April. Sprout during the third week of April with cold night though without frost and some rainy days but with little intensity of rainfalls. May began cold and rainy though it ended with milder temperatures. Cold and rainy June. The plant started to accumulate delay in the vegetative cycle. Flowering during the fourth week of June with a correct setting of the fruit. July and August are warm and extremely dry with an excellent vegetative development due to warter reserves accumulated in the winter time. Veraison during the third week of August, with mild days and fresh nights. Fresh September with cold nights. The maturity slow down. October began with cold days and very cold nights, circumstances that are kepts during all the harvest which started on 18th October reaching an exceptional phenolic and aromatic maturity.

TASTING NOTE:

Intense purple colour. Powerful and elegant on the nose, with a great complexity of aromas (compote, minerals, ink, mint, spices, wild herbs, toffee and cocoa.) Great harmony in the palate, with ripe tannins, very complex and full of flavors of black fruits, raisin, liquorice, coffe, ink and aromatic herbs. Long and persistent. A great wine to keep.

