



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 selection 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 traditional Bungundy 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. Corrugated cardboard cases entirely recyclable.

VINTAGE:

Dry and moderatly cold winter. Year with budding average (second week of April). Sunny and warm spring with abundant rains in april and may. Flowering starts 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.

