



FINCA ALLENDE S.L.

CALVARIO 2008-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 respects 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 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:

Twenty-four 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. Wooden cases, entirely recyclable.

VINTAGE:

Autumn with mild temperatures and extremely dry. Winter with alternation of cold day with strong frosts and mild days with almost absence of rain . Rainy and cold March with even some late snowfalls . Mild Abril. It sprouts during the fourth week of April with warm temperatures. Warm and extraordinary rainy . Very warm and very dry June. Flowering during the third week of June with and a correct setting of the fruit. Warm July and August , extremely dry with a good vegetative development . Veraison during the second week of August, with warm days and mild nights. Fresh September with cold nights. The maturity of the grapes slowed down. October began with fresh days with some frosts during the night and some rains, and it remained the same along the whole harvest which began the 8th October reaching a satisfying phenolic maturity .

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.

