



FINCA ALLENDE S.L.

ALLENDE ROSÉ 2018-TECHNICAL SHEET



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

GRAPE VARIETY: TEMPRANILLO 60% , GARNACHA 40%

GRAPE PROCEDEENCE:

BRIONES, vineyard of 45 years old on average, high density plantation. Bush pruning calcareous soils. Sustainable cultivation respectful with the environment and following the natural vegetative cycles of the plant, with organic fertilizer and mechanical 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 settling of free run must during 48 hours. Fermentation in stainless steel tanks during 20 days at a temperature of 18°C.

BOTTLING:

Bottled with a soft filtration without clarification.

AGEING:

Sixteen months in Bordelese french oak barrel. Following racking aevery 4 months

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:

The 2018 vintage began a soft and a bit rainy autumn. The winter was cold with snowfalls in february and we had heavy rains in April which produced a late bud -break during the third week of April and a heavy vegetative growth. The month of may was fresh and rainy and the flowering took place during the third week of June, with a rate of fruit set lower than other vintages. The month of July was hot with a lot of rains.the veraisons started during the third week of August and it which extended until early September. The maduration took place properly during the first fortnight of September, we had abundant rainfalls during the rest of the month. October showed 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.

