



FINCA ALLENDE S.L.

ALLENDE 2011-TECHNICAL SHEET

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

VARIETY: TEMPRANILLO 100%

GRAPE PROCEDEENCE:

BRIONES age average of the vineyard, 45 years, high density plantation. 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 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 stell tanks .

AGEING:

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

BOTTLING:

Bottled without filtration nor clarification

PRESENTATION:

Bottles Bordelese tradition, grape colour of 750 ml y 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:

Soft and moderately rainy autumn. Soft and dry winter which weaken the water reserves. Rainy and warm March which advanced the sprout to the second week of April. Warm and dry spring with no frost. Rapid and intense vegetative development .Flowering during the first week of june with an almost perfect setting of the fruit. Warm and dry june with dry and fresh months of July and August which the vine supported relatively well. Veraison in the first week of August (slightly advanced), the heat and the drought were present during the first fortnight of September. In the middle of September a slight there was a decrease of the temperatures especially during the night, which allowed the vine to complete correctly the cycle of ripeness. The harvest begins on September 27, with soft temperatures and absence of rains.

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.

