



# FINCA ALLENDE S.L.

## ALLENDE 2013-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 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 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 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.



  
**ALLENDE**  
2013  
RIOJA