



FINCA ALLENDE S.L.

AURUS 2010-TECNHICAL SHEET

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

VARIETY: TEMPRANILLO 85% GRACIANO 15%

GRAPE PROCEDEENCE:

BRIONES age average of the vineyard, 60 years, 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 watts. Cold prefermentary maceration at 5° C during 6 days. Fermentation controlled at 28° C during 16 days, with three pumping over a day. Total maceration with skins of 22 days. Davatting 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:

Bottles heavy Bordelese tradition, 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 temperature and rain. Extraordinarily cold and very rainy winter with abundant snowfalls. February unusually cold. Cold March and mild April. Sprout during the third week of April with cold night though without frost and some rainy days but with little intensity of rainfalls. May began cold and rainy though it ended with milder temperatures. Cold and rainy June. The plant started to accumulate delay in the vegetative cycle. Flowering during the fourth week of June with a correct setting of the fruit. July and August are warm and extremely dry with an excellent vegetative development due to warter reserves accumulated in the winter time. Veraison during the third week of August, with mild days and fresh nights. Fresh September with cold nights. The maturity slow down. October began with cold days and very cold nights, circumstances that are kepts during all the harvest which started on 18th October reaching an exceptional phenolic and aromatic maturity.

TASTING NOTE:

Intense purple colour. Powerful and elegant on the nose, with a great complexity of aromas (compote, minerals, ink, mint, spices, wild herbs, toffee and cocoa.) Great harmony in the palate, with ripe tannins, very complex and full of flavors of black fruits, raisin, liquorice, coffe, ink and aromatic herbs. Long and persistent. A great wine to keep.

