

# EL SACRAMENTO 2011

Single Vineyard · Viñas Leizaola

## PRODUCTION AREA

Own Vineyards in Laguardia. Rioja Alavesa

## FINAL BLEND

Tempranillo 97% · Graciano 3%

## PRODUCTION / VINIFICATION

Harvest in 12kg crates with manual selection of bunches and mechanical selection of individual grapes. Plot-by-plot vinification. Malolactic fermentation in barrels, 15 months of maturation in French oak.

## A GREAT CLASSIC VINTAGE

A very dry year, with very high temperatures in August and September. Flowering began on 28 May, with some showers lengthening the phenological period. The véraison was half complete by 10 August. Homogenization, by eliminating second generation grapes, was carried out during the summer. Despite the draught and heat, no evident leaf stress was observed, thanks to the previous year's rainfall. The diurnal temperature difference benefited the phenolic ripeness.

The harvest took place on 30 September and 1 October; the Graciano plot was harvested on 5 October.

Annual rainfall: 421 mm

## TASTING NOTE 24 NOVEMBER 2020

### COLOUR

Medium colored red with a light shimmer of amber on the edge

### NOSE

On first impression tertiary aromas of aniseed and fennel are revealed, mixed with red fruit.

Swirling the glass the wine opens up and hints of tar, orange peel and white pepper appear.

### PALATE

On the palate the wine is elegant and of medium body.

The flavors are marked by red fruit, well integrated toasting, ripe tannins, freshness and a mineral touch.

The finish is elegant, of medium length long and with good balance.

