

EL SACRAMENTO 2012

Single Vineyard · Viñas Leizaola

PRODUCTION AREA

Own Vineyards in Laguardia. Rioja Alavesa

FINAL BLEND

Tempranillo 88% · Graciano 12%

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 MEDITERRANEAN CLIMATE

While rather dry, and with days of extreme heat, the climate this year was favorable to the vineyard's growing cycle which was marked by good grape growth. Although the clay-limestone soil did not suffer from the absence of rain between April and September, this natural stress left a moderate load on the vine stocks. The late rains were beneficial for the grapes' final maturation. Harvesting occurred in perfect conditions, with grapes in excellent sanitary condition.

Principal dates:

Flowering: 14 June

Half-ripe: 13 August

First rain since April: 25 September

Harvest: 4 – 7 October

Running off to barrel: 18 October

Annual rainfall: 467 mm

TASTING NOTE 24 NOVEMBER 2020

COLOUR

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

NOSE

On first impression mineral hints i.e graphite are revealed mixed with red fruit.

Swirling the glass the wine opens up and reveals aromas of white pepper, pencil and clove.

PALATE

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

The flavors are marked by red fruit, elegant toasting, citric and mineral notes.

The finish is elegant, fresh and of medium length.

