

# EL SACRAMENTO 2013

Single Vineyard · Viñas Leizaola

## PRODUCTION AREA

Own Vineyards in Laguardia. Rioja Alavesa

## FINAL BLEND

Tempranillo 85% · Graciano 15%

## 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 VINTAGE SAVED BY HARD WORK

The spring was humid with late frosts and repeated disease outbreaks. Flowering occurred later than usual (from 25 June to 1 July) when the vine stocks were in vegetative growth. As a result, the forming grapes were susceptible to shot berries. Unsurprisingly, the well-drained plots and more vigorous vine stocks showed better resistance to these conditions. The hot and sunny summer, the small number of grapes, and the work carried out to homogenize the crop ensured good grape quality. The grapes were nevertheless fragile and the rains of early October facilitated the rapid spread of noble rot.

Grape selection at the winery after the harvest – which took place between 16 and 20 October – was significant. The Graciano resisted well and was in perfect condition. All the grapes from this plot were included in the final blend so this vintage contains 15% of the variety. Our close attention to the vine over the entire growth cycle and the significant grape selection at the winery enabled us to present a well-balanced, aromatically complex, and elegantly structured wine.

Annual rainfall: 732 mm

## TASTING NOTE 24 NOVEMBER 2020

### COLOUR

Medium colored ruby red with a touch of aging on the rim.

### NOSE

On the first impression one notes tertiary aromas of sandalwood, exotic spices mixed with black berries.

Swirling the glass the spices are intensified and aromas of cigar box, tobacco and licorice appear.

### PALATE

On the palate the wine is full bodied

The flavors are marked by black fruit, mineral notes, coffee and elegant toasting added by a pleasant freshness due to the well conserved acidity.

The finish is long and elegant.

