

# EL SACRAMENTO 2014

Single Vineyard · Viñas Leizaola

## PRODUCTION AREA

Own Vineyards in Laguardia. Rioja Alavesa

## FINAL BLEND

Tempranillo 96% · Graciano 4%

## 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

The vineyard was in good condition after the mild winter. Good weather conditions and high temperatures in June ensured homogenous flowering, which started on 7 June. The ensuing rains contributed to good grape development.

The relatively cool and humid weather in July lead to soil mineralization and nitrogen concentration in the vine stocks, which increase the risk of botrytis. As a result, considerable green harvesting, which hastens ripeness, was carried out in late August to eliminate this risk. Véraison began on 2 August and was 50% complete a week later.

Throughout September, which was hot, windy, and stormy, the sanitary state of the vineyard remained excellent. The harvest took place on 26 and 27 September and 2 and 3 October to ensure optimal grape maturity in each plot.

Annual rainfall: 518 mm



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