

EL SACRAMENTO 2015

Single Vineyard · Viñas Leizaola

PRODUCTION AREA

Own Vineyards in Laguardia. Rioja Alavesa

FINAL BLEND

Tempranillo 93% · Graciano 7%

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 TROPICAL VINTAGE

During a hot month of May, the vineyard began its growing cycle in good conditions. Flowering occurred around 2 June and was followed by a week of rain, which enhanced grape formation. Thanks to the important water reserves in the subsoil from the rainy winter, the grapes did not suffer from the very hot temperatures at the end of June.

The summer unfolded in 'tropical' conditions of humid heat with significant rainfall every other week until the end of August. Hail affected surrounding villages but we were thankfully spared.

Véraison began on 27 July. Overall, the grapes were healthy throughout the summer, with no disease or infection to speak of. We carried out some green harvesting to maintain good bunch aeration.

The chilly nights of early September were auspicious for grape maturation and the harvest came very early, between 20 and 24 September, while the Graciano was harvested on September 28.

Annual rainfall: 545 mm

