

EL SACRAMENTO 2016

Single Vineyard · Viñas Leizaola

PRODUCTION AREA

Own Vineyards in Laguardia. Rioja Alavesa

FINAL BLEND

Tempranillo 92% · Graciano 8%

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 CLASSIC RIOJA VINTAGE

This year was marked by a very humid winter, early and quick flowering around 10 June, and véraison around 11 August. Cool temperatures towards the end of July led to some slight unproblematic mildew which actually helped reinforce the grapes' skin.

Towards the end of August, the vineyard began to suffer from the lack of rain and displayed great heterogeneity, sometimes even on one same vine stock. Green harvesting, a necessity, was therefore carried out throughout the vineyard. The beneficial rains of mid-September naturally contributed to the grapes maturing homogeneously.

The harvest took place from 11 to 20 October in very good weather conditions. The cycle this year was a long one, enabling the production of a great wine.

TASTING NOTE 24 NOVEMBER 2020

COLOUR

Medium-high depth red, young tones and blue reflections on the rim.

NOSE

Without moving the glass, ripe cherry aromas can be appreciated with a slight blood background and a mineral reminiscence.

On swirling the glass the fruity and mineral nuances are concentrated, with hints of exotic spices.

PALATE

On the attack the wine is fresh and with good weight.

The flavour is marked by red fruits intermingled with elegant tannins. The palate is juicy and velvety with good balance.

The aftertaste is long and marked by pleasant mineral notes, good acidity and elegant fruit.

