

producer La Sorda



vineyard

size of vineyard: 25 hectares in 19 pieces.
 soil: loose and silty, with varying content of clay.
 vineyard management: Trained (Cordon Royat) and bush vines
 main variety: Tempranillo, Graciano

location

village: Lapuebla de Labarca
 web-site: www.vinergia.com

denominación de origen d.o. Rioja - Rioja Alavesa



A "Guardaviñas"



Jesús Álvarez, winemaker



The soil of Rioja Alavesa



La Sorda 2013

technical data:

type of wine	Dry red wine
vintage	2013 Winter was wet but not particularly cold, but then the weather continued wet through the spring, so that there was a little delay in development of the vines. Nor was summer particularly warm and in colder parts of Rioja this was not a good vintage, but in this warmer corner of Rioja Alavesa, the sunny if cool days of September and early October brought a perfect ripeness
harvest	October 12.
wine-making	Fermented at temperatures below 28°C for 12 days.
ageing	Aged in used American oak for 9 months and a further 9 months in tank
blend	90% Tempranillo, 5% Graciano, 5% Mazuelo
analysis	Alcohol: 13.68% Acidity: 5.45g/l Residual sugars: 1.60g/l pH: 3.52
date of bottling	August 2015.
total production	10,000 bottles of 75 cl
tasting note	The first aromas to appear are those of gentle strawberry and raspberry, with bakery aromas and subtle hints of cinnamon and spice. On the palate it is juicy and has a fine acidity, leaving a final sensation of beautiful finesse.

logistical data

closure	Cork
cases	Cases of 12 bottles; total weight per case: 15 kg
pallets	60 cases per pallet
EAN - 13 code	(bottle): 8437010491450
DUN - 14 code	(case): 28437010491454