

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](http://www.vinergia.com)

denominación de origen

d.o. Rioja - Rioja Alavesa



The village of Lapuebla de Labarca



Jesús Alvarez, winemaker



The soil of Rioja Alavesa



## La Sorda Graciano 2011

### technical data:

type of wine	Dry red wine
vintage	2011 Winter was very cold, but quite dry, and these conditions continued pretty much throughout the year - cool, dry spring, cool summer with occasional rainfall, before a sudden hot spell in early September speeded up ripening.
harvest	By hand on 29 September.
wine-making	Fermented at temperatures below 28°C for 16 days in oak vats.
ageing	Aged in French oak for 12 months including malolactic fermentation in the barrel
blend	100% Graciano
analysis	Alcohol: 14% Acidity: 5.55g/l Residual sugars: 1.4g/l pH: 3.45
date of bottling	4 March 2013.
total production	4,000 bottles of 75 cl
tasting note	Immediate scents of juicy cherries followed by vanilla, cinnamon, fruit cake, with hints of pepper. The first taste on the palate takes you back to the cherries, perhaps of the morello, more tart varieties, developing through textured tannins, a very full body which is always lively.

### logistical data

closure	Cork
cases	Cases of 6 bottles; total weight per case: 7.5 kg
pallets	120 cases per pallet
EAN - 13 code	(bottle): 8437010491467
DUN - 14 code	(case): 18437010491464