

wine

la sorda



vineyard

size: 25 hectares in 19 pieces
soil: loose and silty
training: trellised and bush vines
grapes: tempranillo, graciano and mazuelo

location

denominación de origen: Rioja Alavesa
town: Lapuebla de Labarca
winemaker: Jesús Alvarez



A "guardaviñas"



Jesús Alvarez, Wine maker



Fine-grained soils



La Sorda Joven 2017

technical data:

type of wine Dry red wine
vintage 2017
Famously one of the smallest vintages in Spain in recent history, partly due to frost and then a very dry summer. Rioja Alavesa didn't suffer too much from frost, but the long dry summer lead to one of the earliest and smallest vintages in history.
harvest Between the 19th of September.
wine-making Fermented at temperatures below 28°C for 12 days.
ageing Not aged in oak
blend 90% Tempranillo, 5% Graciano, 5% Mazuelo
analysis Alcohol: 14%
Acidity: 5.22g/l
Residual sugars: 1.20g/l
pH: 3.62
date of bottling January 2018.
total production 5,000 bottles of 75 cl
tasting note Bright red in colour with touches of indigo blue. Intense varietal aroma of Tempranillo, blueberries, blackberries with a touch of licorice. On the palate, especially it is served lightly chilled, it is fresh and juicy, with the sensation of ripe fruit returning, with a very gentle touch of tannin.

logistical data

closure Cork
cases Cases of 12 bottles; total weight per case: 15 kg
pallets 60 cases per pallet
EAN - 13 code (bottle): 8437010491726
DUN - 14 code (case): 28437010491720