



**VINERGIA**  
SPANISH WINES  
BARCELONA

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 Tempranillo Limited Edition 2016**

**technical data:**

type of wine Dry red wine

vintage 2016

Winter was wet but a little warmer than an average winter. From spring onwards, temperatures were higher than normal and it was quite dry. August was cooler than expected, which slowed ripening, so that harvest was 10 days later than normal, but with perfectly healthy grapes, following a warm and dry September and first few days of October.

harvest Second week of October.

wine-making Grapes are destemmed but not crushed. Fermented in individual oak barrels. Cap broken by pushing down by hand.

ageing Aged in new and used French oak barrels for 14 months and a further 12 months in bottle

blend 100% Tempranillo

analysis Alcohol: 14.1%  
Acidity: 5.1 g/l  
Residual sugars: 0.70 g/l  
pH: 3.59  
Volatile acidity: 0.69 g/l

date of bottling July 2018.

total production 1,200 bottles of 75 cl

tasting note Powerful aromas of black fruits, currants and ripe plums, backed up by smoky notes and underlying forest floor; the vanilla and cedar wood from the ageing come through stronger on the powerful, yet well-balanced palate.

**logistical data**

closure Cork

cases Cases of 6 bottles; total weight per case: 8,5 kg

pallets 110 cases of 6 bottles

EAN - 13 code (bottle): 8437010491719

DUN - 14 code Cardboard case of 6