



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 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 and third weeks of October.

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: 14%
Acidity: 4.761g/l
Residual sugars: 1.50g/l
pH: 3.551

date of bottling March 2018.

total production 20,000 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

