



**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 Reserva 2011**

**technical data:**

**type of wine** Dry red wine  
**vintage** 2011  
Very cold but dry winter lead to a delayed shooting. Summer was also fairly dry but not particularly warm until September when temperatures rose for a perfect ripening  
**harvest** Second week of October.  
**wine-making** Grapes are destemmed but not crushed. Fermented in stainless steel tanks at temperatures below 28°C for 18 days. Cap broken by using 'delestage'  
**ageing** Aged in used American oak for 24 months and a further 12 months in bottle  
**blend** 90% Tempranillo, 5% Graciano, 5% Mazuelo  
**analysis** Alcohol: 14%  
Acidity: 5.08g/l  
Residual sugars: 1.20g/l  
pH: 3.62  
Volatile acidity: 0.71g/l  
**date of bottling** March 2016.  
**total production** 3,000 bottles of 75 cl  
**tasting note** The first aromas to appear are those of bakery aromas and subtle hints of cinnamon and spice; gentle strawberry jam and raspberry flavours complement the oakiness. 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 6 bottles; total weight per case: 7.5 kg  
**pallets** 120 cases per pallet  
**EAN - 13 code** (bottle): 8437010491696  
**DUN - 14 code** (case): 18437010491693