



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 2015

technical data:

type of wine Dry red wine
vintage 2015
Very wet winter, with the occasional snowfall. Very warm May and a heatwave in July meant that the harvest was again pulled forward, but perfectly healthy.
harvest Last week of September.
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%
Acidity: 5.07 g/l
Residual sugars: 1.20 g/l
pH: 3.60
Volatile acidity: 0.69 g/l
date of bottling 30 June 2017.
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