



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 2017

technical data:

type of wine Dry red wine

vintage 2017

Well known as a very complex vintage in much of northern Spain, the vineyards in Lapuebla had a very dry year, from the winter all through the summer; but the element which destroyed much of northern Spain's vineyards, the heavy and widespread frost of 28th April, did not affect our vineyards.

harvest 10 days from 20 September - the earliest ever.

wine-making Fermented at temperatures below 28°C for 18 days, with daily pumpovers and three delestage.

ageing Aged in used American oak for 5 months and a further 9 months in tank

blend 90% Tempranillo, 5% Graciano, 5% Mazuelo

analysis Alcohol: 13.8%
Acidity: 4.861g/l
Residual sugars: 1.40g/l
pH: 3.55

date of bottling February 2019.

total production 15,000 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

