



SEÑORIAL Tinto 2009

WINE: Rioja Vega Red Young

HARVEST: 2009

VINIFERAS: 90% Tempranillo, 10% Garnacha

AREA OF CULTIVATION: D.O.C. Rioja -

TECHNICAL DETAILS:

Harvest: September-October 2009

Ph: 3.65

Acidity g/l: 4.95

Percentage of alcohol: 13%

Residual sugar: <2 g/l

VINE GROWING: This wine derives from over 70 hectares of vineyard belonging to the wine cellar in Viana, and from other estates from the region that are contracted and controlled.

Criteria regarding quality, moderation in terms of production and the search for the greatest number of smaller bunches of grapes have been paramount when planting our vineyards. Therefore, the plantation density in our vineyard is very high (4,000 plants per hectare according to a plantation framework of 2.5 x 1 metre), low-vigour rootstocks have been selected, piping has been laid on trellises with a high level of vegetation and a complete irrigation system using the drip method has been fitted which is operated to guarantee the harvest while at the same time maintaining a certain level of water stress. Vino procedente de las más de 70 hectáreas de viñedo propio situado en Viana, y de otras fincas contratadas y controladas en el término municipal de Viana.

FERMENTATION: A wine made using stripped grapes, with the different varieties being separated. Alcoholic fermentation of 7 days' duration. Maceration with skins for 13 days. Maximum temperature of the head of the grape is 26 degrees. Malolactic fermentation in stainless steel tanks.

TASTING NOTES: Shiny dark crimson in colour with violet hues. As regards bouquet, it has a variety of well-assembled aromas with hints of red fruit. It is structured, rounded and balanced on the palate. Very pleasant to drink, complex and with many touches.