



## ENTREGADO TINTO Selección

D. O. Ca. RIOJA



<b>Location:</b>	Valle del Najerilla (La Rioja) - Spain
<b>Age of vines:</b>	Vines over 25 years of age
<b>Yield:</b>	6.500 Kg/Ha
<b>Plantation system:</b>	Goblet and pruned (system cordon Royat)
<b>Soils:</b>	Clay-calcareous and clay-ferrous, poor in organic matter with good filtration and drainage
<b>Vineyard altitude:</b>	500 - 650 meters
<b>Climate:</b>	Atlantic and Continental with significant variations of temperature between day and night
<b>Rainfall:</b>	436 mm
<b>Average temperature:</b>	13.5°C
<b>Harvest:</b>	Mechanical night harvest and manual
<b>Harvest Period:</b>	October
<b>Elaboration:</b>	Integral management of the vineyard under the strictest quality criteria. Harvest is key for our elaborations as well as hand selection tables at the winery to ensure only healthy branches enter the winery. Elaboration is carried following traditional method with cryomaceration before pressing, with exclusively native yeasts and controlled temperature during fermentation. Clarification by natural decanting.
<b>Ageing:</b>	No
<b>Grape Variety:</b>	Tempranillo, Garnacha Tinta and Mazuelo
<b>Alcohol:</b>	13%
<b>Production:</b>	100.000 bottles
<b>Tasting Notes:</b>	On the nose intense fruit aromas. On the palate harmonious with balanced acidity, freshness and softness. A balanced and highly polished wine.

