



PEREZ BASOCO VENDIMIA SELECCIONADA de Autor Viñas Viejas

D. O. Ca. RIOJA



Location: Villabuena de Álava (Álava) - Spain
Age of vines: Old vines with 50 years + of age, located in small plots - Pagos
Yield: 3.500 Kg/Ha
Plantation system: Goblet
Soils: Clay-calcareous
Vineyard altitude: 450 meters
Climate: Atlantic with Mediterranean influence
Rainfall: 400-500 mm
Average temperature: 12°C

Harvest: Manual. Small lorries of 1,500 Kgs
Harvest period: 2nd week of October
Elaboration: All our grapes undergo meticulous and careful job at the vineyards. Green pruning, strict and exhaustive manual harvest. The grapes are manually harvested and stored in boxes of 15 Kg maximum followed by transportation into small trucks to the winery in less than 2 hours. At the winery we follow the principle of gravity and traditional methods. Our winery is organized vertically and on 3 different levels so the whole process is done in a vertical way, using gravity in all the movements. Cryomaceration prior to pressing. Fermentation is carried out at controlled temperature with the advantage of native yeasts in small tanks. Clarification through natural decantation.

Ageing: Minimum 12 months in fine grain, New American Oak Casks. Refined in bottle for 4 months before being placed on sale.

Age of barrels: New

Grape variety: Viura

Alcohol: 14%

Production: 11.500 bottles

Tasting notes: Red cherry colour. Mainly fruity notes at first to follow liquorice, vanilla and balsamic background. On the palate is elegant, refined and generous with mineral notes and a persistent aftertaste. Elegant and with own character.

