

LAS CENIZAS

RIOJA ALTA

A wine that takes its name from one of the most important towns of the D.O.C.a Rioja: Cenicero, in the heart of Rioja Alta, from where the Hernáiz brothers are native.

Cenicero means ashtray in Spanish and Cenizas means ashes. A name believed to come from the bonfire ashes that the primitive shepherds left on the surrounding areas of the village.

An iconic village for its vineyards and the quality of its wines.

CLIMATIC CONDITIONS 2017 Vintage

2017 was one of the earliest years of the decade, for what is common in Rioja Alta, despite the big budburst delay derived from the frost that took place in April, and for which this vintage will always be remembered.

A very dry year with mean temperatures above the average -it can be said that even more than 2016 - but which brought rains at the end of August that were key to help mitigate the effects of the drought relaxing the plants' hydric stress. September was impeccable: mild temperatures accompanied by a total absence of rain and disease, which, along with the low yields of the vines, allowed for perfect ripening.

The damage caused by the frost made it unnecessary to carry out any production control work in the vineyard.

Overall, we can say that it was a year that will always be remembered as difficult, but that somehow it allowed to reach an end in optimal conditions and with excellent results.

HARVEST Hand-picked, on the 14th and 15th of September 2017.

VARIETALS Tempranillo (100%).

WINEMAKING

Destemmed grapes partially uncrushed, fermented in concrete tanks with controlled temperature and indigenous yeasts. Very gentle pump-overs were carried out during fermentation.

AGEING

Once the malolactic fermentation in barrels was finished, the wine was aged in French (40%) and American (60%) oak barriques for 14 months.

ANALYSIS

Alcohol: 14,3% / pH: 3,68 / Total acidity: 5,0 g/l / Volatile acidity: 0,46 g/l.

REGION: Rioja Alta, D.O.C.a. Rioja.

VINEYARDS: Grapes from 3 vineyards: Puentarrón, Los Hundidos and Sanchisnal, planted in the 80's by the family that owns Viñedos Hermanos Hernáiz.

TERROIR: Mainly clayey-calcareous soils with gravels in Puentarrón and Los Hundidos vineyards; with clay and lime, which result in a more pompous wine with a much more polished and fruity tannin, unctuous but fresh.

Yields of 3,200 kg/ha (20,80 hl/ha).

PRODUCTION: 14,140 bottles and 260 Magnum.

20
17

