

# LAS CENIZAS

## RIOJA ALTA

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

Genicero 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.

### CLIMATE CONDITIONS 2016 Vintage

The accumulated temperatures during the year were average for the area. It was a cold year until August which caused a strong delay on maturation. From that month on the temperatures rose considerably, September being especially warm. The rains were scarce in Genicero, just 386 mm. Winter and spring were normal in terms of rainfall, but from June until the beginning of harvest, the 11th of October, it only rained 55mm.

The vines took advantage of the humidity pretty well and, in spite of the drought, they endured the hydric stress of the summer quite well.

This lack of rain allowed for the total absence of diseases. It was only necessary to conduct a green pruning in Los Hundidos plot, due to high fertility (bunches per vine).

We can talk about one of the best vintages of the last decade.

**HARVEST** Hand-picked, on the 10th and 11th of October.

**VARIETALS** Tempranillo (98%) and Mazuelo (2%).

### WINEMAKING

Destemmed grapes partially uncrushed, fermented in open stainless steel tanks. 12 days of fermentation with gentle pump overs.

### AGEING

16 months in 225 litres oak barrels, new (40%) and before used (60%), of french (40%) and american oak (60%). The wine goes through malolactic fermentation in the barrels.

### ANALYSIS

Alcohol: 13,9% / pH:3,60 / Total acidity: 5,2 g/l / Volatile acidity: 0,48 g/l.

### TASTING NOTES

Bright garnet colour. Luscious, slightly voluptuous nose with red and black fruit preserve (cherry and plum) wrapped with spicy (nutmeg, cinnamon) and cocoa notes over a minty finish. A medium-bodied red with a silky, mouth-coating texture. Tannins are ripe and rounded and well integrated with the oak making the wine easy to drink and ready to be enjoyed. The initial ripe fruit aromas are again present on this wine's distinctive hallmark: its long finish.

**REGION:** Rioja Alta, D.O.Ca. 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 more clay and lime, which result in a more pompous wine with a much more polished and fruity tannin, unctuous but fresh.

Yields of 5,600 kg/ha (36,50 hl/ha).

**PRODUCTION:** 10.814 bottles of 75 cl.

20  
16

