#### **CLIMATE CONDITIONS**

Until August, 2016 was a cold year, marked by a strong delay in the vineyard. During that period, the rainfall was 401 mm, mainly concentrated from January to April.

From August on, temperatures rose considerably, being September especially warm. Throughout August, September and October rainfall was only 33mm, perfect to allow a smooth

It was a very uneven vintage among old vineyards, with low fertility, and young vineyards that had a perfect and large fruit setting, which made green harvest necessary to control yields. Only old vines are used to elaborate this wine.

## Vintage 2016

Harvest Hand-harvested into 180 kg crates, between the 18th and the 20th October.

Varietals 70% Tempranillo, 28% Garnacha and 2% Viura.

Wine-making Grape selection at the sorting table. 100% destemmed and 40% crushed. Grapes ferment in concrete tanks.

Tempranillo, Garnacha and Viura are harvested at once and vatted in the same tank, followed by a 5 days cold ma-

The wine fermented with indigenous yeasts and daily smooth pump-overs. After 20 days of post-fermentative maceration, it is devatted directly to barrel for MLF.

Ageing 18 months in barrels, 60% new French oak and 40% second-year American oak barrels.

# Analysis

Alcohol	PH	Total acidity	Volatile acidity
14,5% vol.	3,52	5,5 g/l	0,53 g/l

### Production

632 Half-Bottles 41,876 Bottles 660 Magnum 34 Double Magnum

6 Imperiales 4 Balthazar 4 Melchior 2 Primat



## **ORIGIN**

Region D.O.Ca Rioja, Rioja Alta.

**Terroir** Impressive terroir with a layer of large white pebbles to a depth of about 40 cm, covering a loose, sandy sub-soil. An ideal soil to grow vines, as it has excellent drainage, plenty of light and the roots are well placed to receive all the nutrients they require. The wines produced from this type of soil are fine and elegant.

Vineyard 50-65 years old bush vines. With the same type of soil, gravel and pebbles on surface. At 570 meters altitude.

Yields of 4.950 kg/ha (32,17 hl/ha).



Viñedo Singular · Rioja Alta



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