

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 in spanish means ashtray and cenizas means ashes . A name that is believed comes from the ashes that the primitive shepherds used to left with their bonfires in the surrounding areas of the village.

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

CLIMATE CONDITIONS

Rainy winter with a strong snowfall. The mild spring temperatures favored a proper budding and vegetative cycle that arrived earlier compared to the years before.

The end of ripeness came with a dry September, reaching an ideal maturation, with a perfect health status. In cool areas, very aromatic wines were obtained despite a somewhat high gradutaion, with finesse, elegance and very balanced. Maturation in all D.O. was unified for the first time in history, concentrating the harverst dates along all areas.

HARVEST Hand-picked, on the 19th September.

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

WINEMAKING

Destemmed grapes partially uncrushed, fermented in open stainless steel tanks. 10 days of fermentation with gentle pumpovers.

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:3,69 / Total acidity: 4,9 g/l / Volatile acidity: 0,54 g/l.

TASTING NOTES

Deep ruby colour with purple rim. Ripe black fruit (blackberry, plum) aromas followed by fine spicy notes that define a profile of Tempranillo grown on a sunny place. The oak is secondary and stays well behind the fruit. Broad and voluptuous palate, laced with succulent, alluring fruit. Its round texture and ripe tannins make it very pleasant to drink.

REGION: Rioja Alta, D.O.Ca. Rioja.

VINEYARDS: Grapes from 4 vineyards: Puentarrón, Los Hundidos, Sanchisnal and Carril, planted in the 80's by the owner family of Viñedos Hermanos Hernáiz.

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

Yields of 5,500 kg/ha (35,75 hl/ha).

PRODUCTION: 6,643 bottles of 75 cl.

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