

# 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 2018 Vintage

The year was very unstable, cold and wet. The hail fallen in early July affected slightly some plots. This, along with an excess of humidity, made necessary a greater sanitary control, canopy management and treatments.

Ripening was slower than usual. The rain respected a long harvest with mild temperatures that allowed for a good phenolic maturation.

An exhaustive bunch selection was necessary, first in the field and then through the sorting table at the winery.

**HARVEST** Hand-picked, the 5<sup>th</sup> of September 2018, in 180 kg. crates.

**VARIETALS** (86%) Tempranillo y (14%) Mazuelo.

For this vintage, 14% of Mazuelo from "Los Hundidos" estate was included in the assemblage as, due to the low production per vine, it reached an impeccable maturation.

## WINEMAKING

A refrigerated truck transports the crates to the winery at Finca La Emperatriz. Partially uncrushed destemmed grapes ferment 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 aged in French (40%) and American (60%) oak barriques for 16 months.

## ANALYSIS

Alcohol: 14,3% / pH: 3,66 / Total acidity: 5,3 g/l / Volatile acidity: 0,54 g/l.

**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 clay and lime, wich result in a pompous wine with a polished and fruity tannin, unctuous but fresh.

Yields of 5,000 kg/ha (32,50 hl/ha).

**PRODUCTION:** 12,520 bottles.

GUÍAPEÑÍN

Guía Peñín, 2021

91 points

20  
18

