

Cote Granuja

2019



TECHNICAL DATA

CLASSIFICATION	VT Castile and Leon.	YIELD	12,2 hl/ha.
LOCATION	Ribera del Duero, Toro, Cigales, Valtiendas, Ribera del Duero (5 zones).	SOILS	Chalky, clay, sandy, alluvial, limestone clay.
VINEYARD AGE	27 – 70 years.	SUBSOILS	Different mixtures of coarse chalky textures, clay limestone.
VARIETALS	Tempranillo, Tinta del País, Tinta de Toro, Tinta Fino, Aragonese.	HARVEST	Manually harvested into 12kg boxes; refrigerated. Started September 10 and finished October 10.
TOTAL AREA	13 hectares.	PRODUCTION	22,222 750 ml. bottles.

CHARACTERISTICS OF THE 2019 VINTAGE

The end of the last cycle closed with higher than average nighttime temperatures, in fact, the first widespread frosts didn't take place until the end of November. This meant a good dormancy period for the vines. The winter was quite cold with lower temperatures than normal. The spring had average temperatures similar to what was projected, with the highs being slightly hotter and, in reverse, the lows somewhat colder. There was important rainfall chiefly in April, allowing a good bud break. No significant frosts were recorded. The summer left record high temperatures, both in average temperatures, as well as highs and lows. As for the summer rainfall, there was less compared to previous years, however, this rainfall, although scarce, came at the necessary times for the plants, with the storms coming in August. During the ripening process, with warm temperatures in September, there was suitable development and a phenolic maturation during the sugar maturation. The harvest season was ideal due to temperature and weather conditions, starting in mid-September and ending just at the end of October.

WINEMAKING

Fermentation of the different areas was kept separate, receiving the clusters at low temperature, sorting on the selection table and gravity fed to the tanks. Temperature controlled fermentation, with pre-fermentation and post-fermentation maceration. Aged for 12 months in 228 liter French oak barrels. Bottled on February 2, 2021.

ANALYTICAL DATES

ALCOHOL VOLUME	15%
PH	3,5
RESIDUAL SUGAR	2,22 g/l.
TOTAL ACIDITY	5,6

OUR PHILOSHOPY

After traveling over a short but intense journey, we came to the conclusion that the importance is in these small things, the things that we don't see but that we feel and with a experienced firsthand conviction, given to us by our ancestors that good things require an effort, I discovered what we base our philosophy on.

To know how to extract the characteristics of the grape at the right time...

Sometimes words are not able to express the message in a wine...

Enjoy making wine, because this nectar is simply incapable of lying, it doesn't matter if you harvest early or late, the wine will always speak to your palate with a total and unchanging honesty every time you take a sip...

Never say always, Never say never...



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