



## Elegance, nerve, colour and freshness. Terroir in essence.

### HARVEST

After a growth cycle with very favourable weather, our estate showed excellent canopy development and condition at the end of veraison, pointing to a copious, top-quality vintage. The care devoted to our vineyards ensured we picked superb quality grapes from the second week of October. Green pruning and cluster thinning operations allowed us to make a Torre de Oña with an excellent balance of alcohol content, acidity, aromas and polyphenols.

### VINEYARD, GRAPES & AGEING

Tempranillo with a small percentage of Mazuelo (5%) from the Altos de Vallecilla, Calvo and Berzal vineyards surrounding the winery. Clay-limestone soils produce small grape clusters with loose grains, which result in concentrated musts that are very aromatic and complex, typical of this terroir.

The grapes were picked manually and kept refrigerated until they reached 4 °C (39 °F). After destemming and crushing, the grapes were vatted for ten days at a temperature below 10 °C (50 °F); a cold soak to highlight the characteristics of this grape. After alcoholic fermentation and maceration lasting 16 days, 80% of the wines were put in new French and Caucasian oak barrels, where they underwent malolactic fermentation until late January 2015, with two bâtonnages a week. The wine was aged for 18 months in new French oak barrels (40%), French oak barrels with two wines (35%) and new Caucasian oak barrels (25%). The wine was racked three times employing traditional methods. It was bottled in October 2016.

### PRESENTATIONS



### ANALYTIC DATA

Alcohol Content	pH
<b>14% Vol</b>	<b>3.84</b>
Total Acidity	IPT
<b>5.2 g/l</b>	<b>68</b>

### PAIRING

Ideal with roasted and charbroiled fish and meat, spicy casseroles with wine or red fruit sauce and smoked and aged cheeses.

### TASTING NOTES

Clean, bright, ruby red with an intense pink rim. Great aromatic intensity, typical of this Rioja Alavesa terroir, with notes of dark wild berries, blackberries, blueberries against a background of incense, cedar oil, ground coffee, liquorice, black pepper, mints and aniseed. Powerful entry; fresh with a good structure and a sweet, persistent tannic load. Pleasantly big aftertaste where notes of wild berry jam, liquorice, peppers, cedar oil and aniseed return in harmony.