

LA NIETA 2004



Vino con D.O. Calificada Rioja.

TYPE:

Red, barrel aged.

VARIETY:

Tempranillo 100 %.

ORIGIN OF THE GRAPES:

Vineyard: Finca La Nieta, PárganosLaguardia, Rioja Alavesa. Surface Area: 1.75 Has Altitude: 525 m. Soils of Franc Clay. Year of Plantation: 1975. Highdensity plantings on trellis (2,70*1,10), 3.367 per hectare (6.911 vines in total). Organic fertilization every two years. Exhaustive hand selection and harvest in boxes of perfectly healthy, ripe grapes; further selection made in the winery using a sorting table.

Date of Harvest: From the 27 to 30 of October 2004 Yield 2004: 4.000 kilos, 30 Hls./ Ha. (5.170 bottles).

VINIFICATION:

Destemmed by hand with a rigorous selection of every grape. Cold prefermentative maceration at 8° C during 6 days.

FERMENTATION:

Fermented in 10 hectolitres oak barrels at 29° C. Pressed twice a day during the first 6 days of fermentation and once a day during the last five days.

MACERATION:

On the skins for 14 days.

MALOLACTIC FERMENTATION:

In new French oak Bordelaise barrels en Junio de 2007.

AGEING:

Barrel: 18 months en 21 new French Bordelaise oak barrels. Racking every four months. Bottled in July 2006.

PROPOSED PRESENTATION:

Bottle: Bourgogne Antique , 75 cl. and 1.200 grs. Colour: Quercia, UV filtered

Cork: 54 mm long by 24'5 wide, average density 180grams. Washed and sterilized. 100 % natural, maximum quality.

Label: Recyclable paper printed with ecological ink (without heavy metals).

WINEMAKER:

Marcos Eguren.

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