



Exciting Project our new wine “Las Cabezadas de MATADULA”, a delicate, silky and special red wine, 100% Tempranillo from, as its name says, the highest parts (Las Cabezadas) of our vineyard MATADULA. Its location in Labastida, the heart of Rioja Alavesa, the South-oriented situation and the quality of its chalky-clay soils makes our Finca MATADULA a real and authentic “Viñedo Singular”moreover legal issues.

ELABORATION

MATADULA 2016 has been harvested by hand on October the 12th 2016 in plastic crates of 15 kg and early in the morning, arriving grapes to the winery at an ideal temperature. Every single grape has been selected at the winery by hand, Vinification is made in open conic vats of 1.000 liters where alcoholic fermentation was done and where 3 times a day the “pigeage” is made for keeping the skins with some humidity in order to take as natural as possible their essence. Wine has been ageing for 18 months in probably, the best French barrels produced until now. These barrels have been selected from the super-premium range of the best coopers. The aim for the complexity and the character of the super top French barrels has moved us to access to these absolutely super vats.

NO CLARIFICATION; wines has been bottled by gravity on April the 10rd 2018

TASTING NOTES

No influences on the tasting with our comments.

We do wines for enjoying and even for producing some emotion.

We prefer for being our customers and tasters who describe our new wine; enjoying at the same time it delicate finesse and elegance.

WAY OF DOING

Kept or storage temperature: 11°-12°C

Service temperature: 15°C

Consumption Temperature: 17°-18°C

ANALYSIS

Total Acidity: 5,91 gr/l

PH: 3,56

Alcohol: 14,11%

Total production: 1,480 bottles of 75 cl