



CANTOGORDO

Cantogordo (Samaniego). Bush vines planted in 1961 at an altitude of 530 metres above sea level. The vines are planted on a south-west to north-east axis on a 5% slope.

GEOLOGY AND SOIL: Predominantly sandy with patches of limestone from the bedrock which is about 90cm below the surface.

HARVEST: Manual harvest in boxes, with the grapes kept and transported to the winery chilled at 6°C. The 2018 vintage had a marked Atlantic influence which gives the wine an interesting natural acidity which makes it fresh and direct on the palate. The large temperature difference between day and night while the grapes were ripening guaranteed a high degree of synthesis between the phenolic compounds and aromatic precursors. Harvest took place October, 18 th, 2018.

Following a manual harvest, the grapes are put into boxes and transported at 6°C by refrigerated lorry. Once at the winery, the grapes are kept chilled for a further 24 hours. Alcoholic fermentation in small capacity, conical, tapered tanks. Post-fermentative maceration lasts for a few weeks until the winemaking team tastes the wine and decides to rack it off into 500 litre, new French oak barrels (bocoyes) and 225 litre for malolactic fermentation. The wine then undergoes weekly batonnage to stir the lees. The winery has its own, rather unique mechanism to help move the bocoyes more easily.



COLOR

Intense, brilliant ruby.

NOSE

Very long on the palate with granular tannins and a nice tension from the limestone base.

PALATE

Strong and straight attack over the palate thanks to the good acidity and crunchy tannins. The wine has a long finish.

CANTOGORDO VALDELACIERVA
SINGLE VINEYARD
2018

Winemaker	Emma Villajos
Vintage	2018
Vintage Rating	Good
Single Vineyard	Finca Cantogordo
Year planting	1961
Yield vineyard	4.200 kg/ha
Vineyard area	0,91 ha
Pruning	Bush vine with 3 cordons y 2 spurs (1 or 2 buds)
Planting density	3.300 vines /ha
Region	D.O.Ca. Rioja - Rioja Alavesa
Yield	Sand with patches of limestone from bedrock
Terrain	Ondulated land. 5% slope
Orientation	SO-NE
Altitude	500 metres
Rainfall	465,60
Harvest's average temperature	15,030 °C
Harvest	Manual in boxes. Grapes transported in a refrigerated truck at 6°C.
Harvest's day	10,17, 2018
Alcoholic Fermentation	Small steel conical tanks. Pumping over.
Malolatic Fermentation	500 and 225 litre French oak
Ageing	15 months
Type of barrel	French oak 225 and 500 litres
Grape variety	Tempranillo
N° of bottle	3466 botellas de 75 cl y 200 Magnum

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