

Sonsierra

RIOJA ALTA

SONSIERRA CRIANZA SELECTED HARVEST 2011

ORIGINAL AND EXPRESSIVE

VINEYARDS

Vines that are over 30 years old, from the foothills of the Sierra de Cantabria; harvested by hand.

VARIETIES

100% Tempranillo

ELABORATION

Following a mild pressing, the must macerates in the cold in contact with the skins for 48 hours. Then, alcoholic fermentation takes place at a maximum controlled temperature of 28°C with light pumping over for 8 days. Post-fermentation maceration for 48 hours and malolactic fermentation in concrete vats.

AGING

12 months in 70% new American and 30% second year French oak barrels. Minimum of 1 year resting in the bottle for refinement.

TASTING NOTES

This is an elegant yet original wine that has an intensely bright cherry colour with a maroon sheen. Powerful on the nose, with aromas of ripe red fruits perfectly matched with vanilla, creams, light toasting and mineral overtones which give it a great complexity which is gradually unveiled as it airs in the glass. Its palate is intense yet elegant; the ripe tannins stand out alongside its breadth and roundness, leaving a lengthy, pleasant aftertaste.

ANALYSIS

Alcohol content:	13,50% vol.
pH:	3,69
Reducing sugars:	1,8 g/l
Total acidity:	5,30 g/l



Paseo de Logroño nº 3 - 26338 - San Vicente de la Sonsierra - La Rioja (Spain)
Phone: + 34 941 334 031 - Fax: + 34 941 334 245 - sonsierra@sonsierra.com - www.sonsierra.com