



# Selection

Vintage: 2009

Varieties: Tinto fino

Average age of the vines: 85 años

Appellation: Pago Simonazo

Vineyard location: Valdezate

Soil: Arcilloso-arenoso

Production per hectare: 1500 kg/hectares

Harvesting: Hand-picked, in 18kg boxes, by careful process

## Winemaking Characteristics:

- 2 Sorting tables, one for bunches, one for grape.
- Alcoholic fermentation: 27 °C
- Malolactic fermentation: control strict in barrels.
- Ageing: 16 months in 100% new oak barrels
- Bottling date: 2007

Filtration: Unfiltered

## Technical Analysis:

Alcohol: 14% vol.

Total acidity: 5.9 gr/l

Vol. Acidity: 1,5 gr/l

