

arizcuren

SIERRA DE YERGA

sologarnacha 2016

OUR PHILOSOPHY Grenache was the most common variety up to 30 years ago, in Rioja Baja. Arizcuren Sologarnacha tries to manifest the greatness of such variety in a specific location, the northern slopes of the Yerga Mountain Range and their adequacy as regards cultivation. Therefore some of the few remaining old vineyards are grown in search of a wine which represents its variety, the training system - bush vines - and an area, the above mentioned Yerga Mountain Range. This way, perhaps the "desertification" of the historical Grenache vineyards which existed in that area might be reversed. The vinification intends to be as respectful as possible with the grape personality by reducing the exogenous influences to the maximum.

AREA Yerga Mountain Range, Quel, La Rioja - D.O.C. Rioja

VARIETIES 100% Grenache

VINTAGE The key factor of this vintage was, without doubt, the extreme drought that characterized it, with total annual rainfall of 260 mm compared to 350 mm in a conventional year. In addition, this was especially pronounced during the months of the vegetative cycle of the vineyard with an accumulated rainfall of 105 mm, which is 52% less than the average of the last 10 years. It was a difficult year for varieties with a hydrophilic character such as tempranillo. Therefore, it was more suitable for others with a drought-resistant nature, such as the mazuelo and, above all, the Grenache. At the Sierra de Yerga area, there were no storms at the end of September that caused, in other areas of La Rioja, the undesired dilution of the must due to the absorption of water through the skin of the berries.

WINEMAKING PROCESS Hand harvest early in the morning in 11-kilo baskets, with grape sorting in the vineyard. Destemming and 2-4 day cold maceration in stainless steel vats. Alcoholic fermentation with wild yeasts, at a temperature around 25°C. Daily punchings and pumping-overs until density reached 1070, then just punchings until the completion of the fermentation. Short post-fermentation maceration (2-3 days). Malolactic conversion and maturation in contact with the fermentation lees for 4 months in 500-litre French oak casks, with weekly battonages. Raking and a further maturation period in the same casks but without the lees, totalling 12 months of ageing in oak.

TECHNICAL DATAS Alcohol: 15,50 % vol.
Total acidity: 4,67 gr/l
pH: 3,76
Total sulphur: 17 mg/l

PRODUCTION 900 - 75 cl. bottles

TASTING NOTE "Very bright summer-berry aromas here. Really pure. The palate has deliciously fleshy fruit, with smooth, velvety tannins and a flavor-soaked, fresh finish. Drink or hold". **James Suckling**, Thursday, August 2, 2018

SCORE 93 Suckling
