

Sombrero Rojo Crianza 2003



GRAPE VARIETIES

100% Tempranillo

VINTAGE 2003

Winter was wet and cold, with plenty of snow. Budding was excellent, so much so that many unproductive shoots had to be removed by hand. The flowering was also very successful leading to too many bunches, which again had to be thinned out by hand. This work in our vineyards was fundamental, as it turned out; the summer's intense heat made the plants photosynthesis 'shut down' and those vineyards with too much vegetation and bunches of grapes did not ripen correctly. The vintage was carried out by hand to eliminate any dried out bunches.

ANALISIS

Alcohol: 13.4%
Acidity: 5.81g/l
Volatile acidity: 0.79g/l
PH: 3.4

HARVEST

Manual , in the second half of October

PRODUCTION

Only perfect (not rotten or unripe) bunches are picked, as they are then left in tanks, before fermentation, for 2 days. Fermentation at a controlled temperature of 25°C took six days, after which the wine was left in contact with the skins for a further 16 days. After malolactic fermentation, the wine is aged in French and American oak barrels for twelve months before blending and bottling.

Tasting Note

Bright cherry colour with a touch of terracotta around the rim. The nose is intense, reminiscent of ripe red fruits, orange peel and aromas of spices like cinnamon and vanilla. The palate is warm and rich and with a very harmonious sensation.