

Sombrero Rojo Tempranillo 2006



GRAPE VARIETIES

100% Tempranillo

VINTAGE 2006

A certain amount of rainfall in the spring was helpful for the first buds and helped to provide reserves for the sub-soils. The set of the bunches, which also passed off without problems, was a little earlier than usual. This year threatened to be a huge crop – the vine was making up for 2005's small harvest, so we had to thin the bunches by between a third and a half. August was much drier and the rate of ripening slowed. There then followed a good September, with pleasant warm days and cool nights and only towards the end of the harvest did we see a few intermittent showers.

ANALYSIS

Alcohol: 12.8%
Acidity: 3.9 g/l
Volatile acidity: 0.35g/l
PH: 3.87

HARVEST

Manual , in the second half of October

PRODUCTION

Fermented in stainless steel. Half the wine underwent carbonic maceration in whole bunches for ten days. The other half was destemmed and fermented nine days, and then left on the skins for a further seven. Both fermentations took place at temperatures of around 24°C in order to preserve the natural aromas and flavours of the fruit. After malolactic fermentation the two wines were blended.

Tasting Note

Bright cherry colour with a touch of violet around the rim. The nose is intense, reminiscent of red fruits, strawberries, caramelised apple, orange peel and a balsamic hint. The palate is juicy, full and well-balanced.