

Guerinda LA CRUZICA

2023

VINTAGE

The year was marked by the severe drought since 2022, which worsened during the winter and spring. As a result, initial vegetative development was contained and heterogeneous. Very warm and dry vintage, except for the rains in June, which increased the risk of diseases such as powdery mildew. Even so, fertility and fruit set were high, although yields were slightly lower than last year due to the losses caused by the high temperatures in the months prior to harvest. Extremely wet and warm harvest. In general, concentrated wines, but with a fresh fruit sensation and low pH. It looks like it is going to be a great vintage.

GRAPE VARIETY

100% Tempranillo

VINEYARD

“La Cruzica” and “Peralope” plots planted in 2001 and 1990 in dry slopes in the Guerinda Hills area. Organic vinegrowing.

WINE-MAKING

Harvest: picked by hand 31th of august.

Yield: 2300 Kg/Ha

Fermentation in stainless steel, with indigenous yeast and 50% without de-stemming. Aged for 4 months in French oak used barrels over the fine less. Not clarified and not stabilized. No oenological products and no sulphur added. Soft filtering before bottling in may 2024.

TASTING NOTES

These grapes from the Guerinda Hills produce an original “Mountain Tempranillo”. Deep red ruby colour. Cherries, red fruit yogurt on the nose with a subtle base of oak and the original mountain herbs touch. It is full-body and fleshy on the palate and has a lingering finish showing a liquorice fresh touch.

PRODUCTION

Limited edition 2678 bottles

