

# VIÑA ALMATE



**Vintage:** 2019.

**Type of wine:** Unaged red.

**Production:** 20,000 bottles, 750 ml.

**Grape variety:** 100% Tempranillo.

**Vineyard:** For the 2019 vintage, the grapes came from different plots, mainly from the area of Nava de Roa (Burgos).

**Winemaking:** Grapes harvested by hand during the last week of September 2019; crushed but not destemmed. Fermented in stainless steel tanks, by separate plots, with the natural wild yeast and with daily pumpovers; no corrections or additions. Maceration on the skins for 12-15 days. The wine was racked and malolactic fermentation started in the tanks and lasted approximately for 30 days; it is racked to remove impurities and solid residues by decantation allowing this to reach the bottling phase in conditions of optimal clarity and natural stabilization. No more rackings until bottling; nevertheless it is NORMAL for some precipitates to appear in the bottle during its lifetime, give the natural nature of the processing.

**Aging:** None.

**Date of bottling:** February 2020.

**Storage:** Constant temperature of between 14°C and 18°C protected from light and humidity.

**Serve at:** 14°C/15°C.