

EL PUNTIDO GRAN RESERVA 2015

“The minerality of Tempranillo in a borderline growing area”.

Marcos Eguren
Enólogo

origin	Finca El Puntido (1975) DOCa Rioja
vineyard	With a surface area of 25 hectares at an altitude of 600 meters above sea level, the soil is clay loam in texture and clay-limestone in composition. The vineyard is grown on trellises at a high density (3,367 vines per hectare, 84,175 vines in total) in an environmentally friendly manner, without the use of herbicides or systemic products and in harmony with the biorhythms of nature.
yield	27 Hl./ Ha.
varieties	100% Tempranillo
harvest	October 6, 2015 The grapes were harvested by hand following a rigorous selection of the fruit in optimal sanitary and ripening conditions.
winemaking	The winemaking process begins with a pre-fermentative cold maceration at 6°C, which lasts for 6 days, with gentle pumping over and light aeration during this phase. Subsequently, alcoholic fermentation takes place for 8 days at controlled temperatures between 26°C and 28°C, with two or three daily pump-overs during the first phase and one at the end. Post-fermentation maceration is carried out over the following 8 days, ending with a devatting directly into a new French oak barrel where malolactic fermentation will be completed.
aging	28 months in new French oak barrels.



VIÑEDOS DE PÁGANOS