

El canto de la Alondra

2017

Origin

Variety: 100% Tinto Fino, sourced from a single estate nestled in the groves of Olmos de Penafiel.
The grapes harvested by hand early morning on 23rd September 2017.
Specifically selected in the vineyard with additional selection in the winery.

Vinification

Transferred rapidly to the winery.
The grapes pressed destemmed.
The 10 day fermentation controlled below 28 °C employing its intrinsic yeasts, enhanced by frequent oxygenation and delestage.
Post fermentation maceration for 12 days.
The malolactic fermentation being a spontaneous process once transferred for secondary fermentation.
Aged with its lees for 12 months in 12 French and 1 American fine grain oak barrels, performing battonage periodically throughout the aging process.
The wine matured naturally during the 12 months in barrel, then clarified in the same barrel using an organic compound.
The wine not being subjected to stabilisation; once bottled, natural sediments may appear with time.

Alcohol content: 15% Vol.



Limited edition of 4.093 certified bottles in vintage 2017.