

# El sueño de la Alondra

## 2017

### FICHA TÉCNICA

#### 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 10th October 2017.

Specifically selected in the vineyard with additional selection in the winery.

#### Vinification

Transferred rapidly to the winery.

The grapes pressed destemmed.

The fermentation controlled below 30°C for 9 days employing the intrinsic yeasts, naturally inherent in the grapes.

Post fermentation maceration for 16 days.

The malolactic fermentation, being a spontaneous process, takes place in oak barrel.

Aged with its lees for 22 months in a brand new French extra fine grain oak barrel, performing battonage periodically throughout all the aging process.

The wine not being subjected to stabilisation; once bottled, natural sediments may appear with time.

Alcohol content: 15,5%



**Exclusive selection of only 300 numbered bottles.  
Bottled with high quality corks, individual organoleptic screening by the manufacturer to avoid tainting.  
Presented in a wooden case of four Burgundy style bottles.**