

# RUDELES FINCA LA NACIÓN

2016



## Selection

*Elegant and complex*

The vines are mainly grown in the valley between the villages of Peñalba de San Esteban and Atauta. This wine has been created from grapes from the best quality and from plots of less than one hectare, which are located on a steep hill called "Las Comarcas".

**Grape varieties** 100% tempranillo from 100-year-old vines.

**Vinification** Manual picking into 12 Kg boxes on October 19th.

The grapes are strictly selected both in the vineyard and at the selection table in the cellar. The grapes are de-stemmed and the berries pressed for the alcoholic fermentation in stainless steel tanks and regularly pumped over 2 or 3 times a day. Fermentation was temperature controlled at 25°, followed by 18 days of maceration.

**Ageing** 13,5 months in French oak, followed by a minimum of one year in bottle before being released on the market.

**Technical data** Alcoholic content: 14,5 % Acidity: 4,2g/l pH: 3,7  
Residual sugar: 0,35

Rudeles Finca la Nación is an elegant wine, displaying an intense red cherry colour and garnet tinges. The feel on the palate is firm and rich, with good plum and cherry aromas, with chocolate, pepper and liquorice flavours. The acidity is well balanced and the oak, although noticeable, is nicely integrated displaying an elegant and soft texture with silky tannins.



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