



VIÑA DORANA RESERVA 2018

VINEYARDS: Old bush vines grown in the Alto Najarilla region, next to the Cárdenas River, specifically within the triangle formed by the towns of Cordovín, Badarán and Cárdenas, at an altitude between 600 and 710 meters above sea level. 60% Tempranillo and 40% Garnacha.

HARVEST: Manual harvest of bunches in 200 kg boxes.

WINEMAKING: 4 days of cold pre-fermentation maceration, with short pumping over, taking maximum care while extracting tannin, followed by aging in 225-liter second and third year French oak barrels for 24 months. The wine then spends a minimum of 12 months in bottle.

SOIL: Fertile, ferrous clay soils, characteristic of the Alto Najarilla region, where vines show little sign of water stress.

CLIMATIC YEAR: The weather conditions of the 2018 vintage were radically different from 2017. The year started off with heavy snowfall on January 6th, which was a sign of things to come: a cold and rainy vintage. After one of the earliest harvests in our history, we returned to a long-cycle harvest. The wines of 2018 have great personality, with freshness and a very fruity character. This vintage is reminiscent of the "tried and true" Rioja vintages: very fluid wines with great aging potential.

ANALYTICAL:
Alcohol content: 14%
pH: 3.58
Residual sugar: 1.8 g/l

Nº OF BOTTLES: 29.000 (0,75 cl) and 700 Magnum.

