

# VITICULTORES DE LAPUEBLA

*Carrelvillar*

## TECH SHEET

### COMMERCIAL DATA

**Name**

Carrelvillar

**Winery**

VITICULTORES DE LAPUEBLA, SL.

**Production**

700 bottles

**Wine alcohol**

14,5% vol.

**Varietals**

100% Tempranillo

### VINEYARD AND PRODUCTION

**Overview**

Vineyard located in Laguardia, in the área of “Carrakripán”, at 600 metres above sea level.

**Age**

Vines planted in 1930

**Soils**

Limestone-clay soils.

**Harvest**

Manual harvest in 20 kilo boxes. It took place on September 24<sup>th</sup>.

**Winemaking**

Made with 100% destemmed grapes, this wine undergoes spontaneous fermentation in vats, with careful daily vatting. Subsequently, it completes its malolactic fermentation and aging in 500L French oak barrels, giving complexity and character through a carefully artisanal process.

**Aging**

Aged for 11 months in 500 L French oak barrels and 6 months in bottle before being in the market.

**Bottling**

September of 2023.

### CATA

**Visual phase**

Intense and luminous cherry red color, with purple hues.

**Aromatic phase**

Red fruit aromas stand out, as well as juicy notes of cherry and ripe strawberry, with light touches of plum. In addition to a spicy and complex background.

**Taste phase**

In the mouth, it has a powerful and expressive structure. Ripe and silky tannins, with lively and balanced acidity that enhances the freshness, being persistent and full of nuances.

**Serving temperature**

16-18°C



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Vinos elaborados con un AURA única