

# arizcuren

SIERRA DE YERGA

## sologarnacha 2014

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**OUR PHILOSOPHY** Grenache was the most common variety up to 30 years ago, in Rioja Baja. Arizcuren Sologarnacha tries to manifest the greatness of such variety in a specific location, the northern slopes of the Yerga Mountain Range and their adequacy as regards cultivation. Therefore some of the few remaining old vineyards are grown in search of a wine which represents its variety, the training system - bush vines - and an area, the above mentioned Yerga Mountain Range. This way, perhaps, the "desertification" of the historical Grenache vineyards which existed in that area might be reversed. The vinification intends to be as respectful as possible with the grape personality by reducing the exogenous influences to the maximum.

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**AREA** Yerga Mountain Range, Quel, La Rioja - D.O.C. Rioja

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**VARIETIES** 100% Grenache

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**VINTAGE** The average temperatures during the final growing season (September-October) were 18.75°C, 1.5°C above the 10-year average for those two months. On the other hand, minimum temperatures for the same period were 8.90°C, that is, 1.79°C above the average. The final vine cycle is considered to be slightly warmer. As a result, the total acidity decreased if we compare it with 2013's. Besides, the skin maturation and its corresponding increase of polyphenolics due to temperature change between day and night slowed down. Therefore, harvesting was started a week later than ordinary because it was necessary to wait for the phenolic ripeness of the grapes to rise. The annual rainfall was slightly above the average even though the central part of the summer was very dry, thus a second green harvest in La Cantera plot was done. The work done to avoid pest and diseases in the vineyard and the rustic character of the variety, very resistant to drought, allowed the plants to maintain the leaves working until the end of the vine cycle. The harvest date were October 4th for La Aguzadera plot and October 10th for El Pastor plot, with a yield of 25 HI/Ha.

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**WINEMAKING PROCESS** Hand harvest early in the morning in 11-kilo baskets, with grape sorting in the vineyard. Destemming and 2-4 day cold maceration in stainless steel vats. Alcoholic fermentation with wild yeasts, at a temperature around 25°C. Daily punchings and pumping-overs until density reached 1070, then just punchings until the completion of the fermentation. Short post-fermentation maceration (2-3 days). Malolactic conversion and maturation in contact with the fermentation lees for 4 months in 500-litre French oak casks, with weekly battonages. Raking and a further maturation period in the same casks but without the lees, totalling 12 months of ageing in oak.

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**TECHNICAL DATAS** Alcohol: 14.80% vol.  
Total acidity: 4.61 gr/l  
pH: 3.75  
Residual sugar: 1.6 gr/l

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**PRODUCTION** 533 - 75 cl. bottles

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**TASTING NOTE**