



TECHNICAL SHEET AALTO 2015

CLIMATIC CONDITIONS:

In general, winter was neither too rainy nor too cold, steady apart from a cold February which saw temperatures drop to -5°C with some snow. This led in to a cooler than average spring with some minor frost in April, but budbreak occurred in May amidst a warm spell in which temperatures reached 30°C. In the end, flowering was a little ahead of time. Rain in June aided healthy development for the vines while July brought with it a two week heat wave. August returned to normality, with warm days and cool nights, beneficial for the change of colour and ripening cycle. We started harvesting on September 20th and finished on October 6th. Grapes arrived at our winery perfectly healthy and ripe.

GRAPE ORIGIN:

100 % Tinto Fino (Tempranillo), primarily very old vines - 40 to 80 years old - from seven different villages in the province of Burgos, plus younger grapes from our own vineyards in two villages in the province of Valladolid.

As always, harvest was done by hand in small boxes of 15 kilos and thoroughly inspected, bunch by bunch, on the selection table.

AVERAGE OAK AGEING:

Aged for 16 months in 50% new barrels of French and American oak.

BOTTLING:

AALTO 2015 was bottled in June 2017.

TASTING NOTES:

Deep purple red colour, as corresponds to old Tempranillo grapes. On the nose we perceive good fruit intensity, a great deal of freshness and hints of well integrated wood. On the palate we find all the elements one can expect from a great vintage: complexity, tannic structure, intensity and elegance. The typical flavours of our grape and our region are evident with liquorice, black berries, coffee, tobacco and spice, always within the distinct style of AALTO. This wine can be enjoyed now but will benefit from a time in the bottle, and will improve and gain complexity over many years if properly cellared.

ANALYSES:

Alcohol by volume:	14.5% vol.
pH:	3.85
Total acidity:	5.04 gr/l