



NAME Prados Viejos
VINTAGE: 2014
VARIETIES: 100% Tempranillo
LIMITED PRODUCTION: 4.000 Bottles

VINEYARDS

94 year old Tempranillo vines
Only one plot of 0,8 hectares.
570 m altitude in Rioja Alta.
South-east orientation.

SOILS

Vineyard grown on slopes with reddish clay-ferrous soil.

HARVEST

Manual in 15 kg boxes. Best clusters selected on the sorting table.

ELABORATION

Natural and spontaneous fermentation. The grapes ferment in 225-liter oak barrels with an open lid, without temperature control and with indigenous yeasts. We use the best 14 barrels of the winery.

The maceration is variable but can last up to two or three weeks.

Aging for 24 months in French oak barrels and final refining in 500-liter oak barrels for 6 months.

After aging, a slight clarification and filtering is carried out.

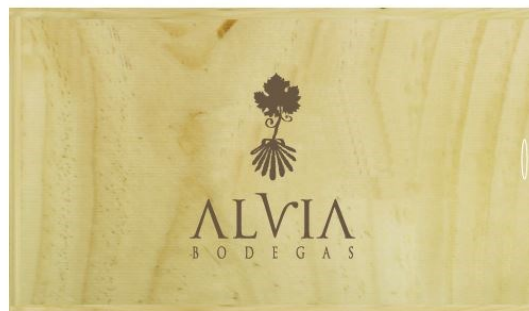
PRESENTATION

Bottle Bordelesa Jupiter

Natural Cork 49

Self-adhesive label

Six bottle wooden case, single row in horizontal position.



RATINGS/ACCOLADES

96 points Sobrelías.com