

# CUPANI

2021

**Variety:** Tempranillo 100%

**Planting year:** 1.982

**Root:** Richter 110 and Chasela 41

**Altitude:** 537 meters

**Alcohol:** 14°

**Surface:** 3.6 Ha

**Training:** Bush vines

**Planting frame:** 2,35 x 1,20 m

**Bottle:** 15th May 2023

**Production:** 3534 bottles 0,75cl and 50 Magnum, 5.500 kg/Ha  
(Tempranillo authorized yield is 6.500 kg/Ha)

## PLOT

Finca San Andrés. Pebbly calcareous-clay with a high mineral content. Gradual eastern-facing slope protected by western hills that maintain warmth during the winter and lower the risk of frost. It receives solar exposure from sunrise until 3 hours before sunset, ensuring a sufficient rest time in the shade. North orientation.

## HARVEST

Hand-picked in 12 kg cases.

## WINEMAKING

Fermentation is carried out in a stainless steel, malolactic tank in 70% new and 30% used French oak wood of different capacities 225l, 300l and 500l for 12 months.

## TASTING NOTES

Fruit-forward, harmonious and elegant. Blueberries and hints of tobacco on the nose. A subtle oak aroma that leads to black fruit and delicate leathery notes with smooth tannins.

# CUPANI

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