



BETOLAZA TEMPRANILLO

“A Young Man with History”

ON THE VINEYARD:

Vineyards in goblet between 20 and 30 years old, without chemical fertilizers, pruning in Winter from 4 to 5 inches and pruning in spring or espesura between 1 to 2 shoots maximum. Thinning in June for thinning and aeration of the bunch, and manual harvest for the selection of the bunches in the vineyard, rejecting the second sprouting bunches that are not ripe.

WINEMAKING:

It is transported in trailers of no more than 3,000 kg to the winery and destemmed without squeezing the grapes, fermentation at low temperature and maceration in a flooded tank. Gentle pressing and racking from tank to tank to remove the lees. I know clarifies and passes to the bottle after a very gentle filtering so that the wine does not.

STORING:

Without oak, it is kept in stainless steel until it is bottled.

VINTAGE PRODUCTION: 42.400 botellas de 0,75 l