



LA CANAL DEL ROJO 2017

"Garnacha purity"

VINEYARD AREA:

The vineyards are located in Alto Najerilla, in the village of Badaran. Very old vineyards with high planting density.

VINEYARD ALTITUDE:

Tall head-pruned garnacha vineyard located at 565 metres of altitude over the sea level.

SOILS:

Silty sand of ferrous origin, with calcareous veins from the decomposition of plasterboard (calcium sulfate) that are arranged horizontally, with components of glacial origin on the surface, these soils are very deep and up to 3 meters deep they hardly appear light clay layers.

VINTAGE CHARACTERISTICS:

A complicated vintage, bud break was late and the high areas were spared from widespread frost, the first part of the summer with not much rain, followed by a lack of rain in the second part, which brought the cycle forward a bit and with great health, during maturation we had favorable weather with a contrast of day-night temperatures that gave us optimal maturity and slightly lower-than-average production.

WINE CHARACTERISTICS:

Manual harvest in 18 kg boxes, fermentation with its native yeasts in wooden vats with a percentage of 40% stemmed. Spontaneous malolactic fermentation in wooden barrels.

TASTING NOTES:

Medium layer wine with an elegant ruby red color with violet rims. On the nose it is intense, complex and fresh with notes of fresh red fruit and balsamic touches reminiscent of Mediterranean aromatic herbs. On the palate it is complex, fresh with good tension and minerality reminiscent of plaster from the ground.

Denomination of origin:

DOC Rioja Viñedo Singular

VARIETIES:

100% Garnacha wine, a selection of old clones from the alto Najerilla.

AGEING:

Aged in French oak barrels for 15 months and later refined in concrete for 6 months.

ANALYTICS:

ALCOHOL: 14,5% VOL. TOTAL ACIDITY: 6,1 g/l in tartaric. pH 3,33.

Tim Atkin**

2017 95 points



2017 94 points



2017 95 points



 91_{points}

