



# GR99 CONTEMPLACIONES



## the vineyard

Vineyard planted in 1978.

La Rad, on the slope of Sierra de Cantabria, one of the best valued areas in the territory.

Calcareous-clay soils at 600m altitude.

The vineyard is at a spectacular stage of its life. The vineyard is very exposed to northerly winds, which helps it to avoid diseases without damaging the vineyards.

Full exposure to sunlight.



## winemaking

Manual harvest in boxes.

Fermentation in stainless steel tanks at a controlled temperatura.

Indigenous yeasts from Sonsierra are used.

Ageing in French oak barrels for around 12 months, followed by stabilization in stainless steel tanks.

Ltd. production: 1.500 bottles



## tasting notes

With a good structure and complexity.

The wine stands out by allowing the fruit of the area to play the starring role in this wine.

It is very aromatic, with forest fruits standing out. Hints of marsh and scrubland. Elegant oak with sweet, caramel notes.

A light mineral touch of graphite. Sweet spices and liquorice.

On the palate it is appreciated the limestone texture.

## Complex, modern and deep

winemaker:  
Carlos Mendoza

type:  
generic

SAN VICENTE DE LA SONSIERRA  
DOCa Rioja

grape variety:  
100% tempranillo

alcohol:  
13,5%