

KIRIOS DE ADRADA



KIRIOS DE ADRADA noche

TECHNICAL INFORMATION

TYPE OF WINE: Top of the range red wine.

AGEING: 18 months in French oak barrels.

YEAR: 2014

COUNTRY: Spain.

LOCATION: Adrada de Haza (Burgos).

WINE PRODUCING REGION: Ribera del Duero
Denomination of Origin.

WINERY / PRODUCER: Adrada Ecológica, s.l.

TYPE OF PRODUCTION: Ecological.

PRODUCTION: 3,000 bottles.

CHEMICAL ANALYSIS

pH: 3,28.

ALCOHOLIC STRENGTH: 14 % vol.

FREE SULPHUROUS ANHYDRIDE: 6 mg/l.

TOTAL SULPHUROUS ANHYDRIDE: 19 mg/l.

TOTAL ACIDITY (TARTARIC): 4,72 g/l.

VOLATILE ACIDITY (ACETIC): 0,70 g/l.

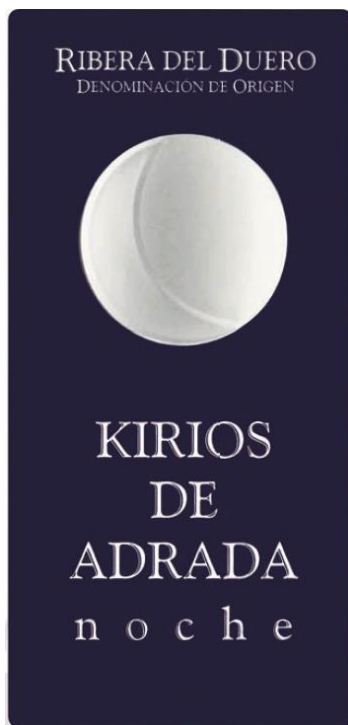
TASTING NOTES

SIGHT: Vellum wine opaque, violet and purple. Surface satin, velvety. Frankish, noble appearance with a brilliant, clear appearance. Gorgeous, dyed and abundant glycolic tears slip through the glass when shaken.

NOSE: Wine with good aromatic intensity, typical of this variety. Powerful aromas of blackcurrants, toasted, nutmeg and cloves.

MOUTH: Powerful, fleshy, vigorous, dense, consistent, balanced wine fills our mouth with its presence. Tannin soft, sweet, toasted fair. Its well assembled wood and glycerine give us the final point to a wine to taste in company.

KIRIOS DE ADRADA



RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

KIRIOS DE ADRADA
noche
2014

Este vino procede de uvas cultivadas con métodos ecológicos de los viñedos situados en los términos municipales de Pardilla y Adrada de Haza (Burgos).

Las características de los diferentes terruños, el clima extremo, así como su elevada altitud (entre 900-990 metros) confieren a este vino 2014, unas características excepcionales.

De este vino, se han elaborado 3.000 botellas con la variedad Tempranillo y ha permanecido 12 meses en barrica de roble francés.

Al no haber sido filtrado ni estabilizado puede presentar posos naturales inertes que no afectan a la calidad del vino.

Embotellado por Adrada Ecológica, s.l.
Adrada de Aza - Burgos - España
Product of Spain
R.E. 8181/BU

Contiene Sulfitos - Contains Sulphites - Enthält Sulfite



75 cl.

14% Vol.



PRODUCTION

TYPE OF FERMENTATION: Espontánea, sin levaduras artificiales.

ALCOHOLIC FERMENTATION: 15 days in stainless steel deposit at a temperature of 22° C.

FERMENTACIÓN MALOLÁCTICA: 60 days in stainless steel deposit at a temperature of 18°C.

CLARIFICATION: No clarification.

CORRECTIONS: We do not add any products to correct the Wine.

HOLDING: Sulphurous anhydride in minimal proportions (see chemical analysis table).

LENGTH OF TIME IN BARREL: 12 months in French oak barrels.

TYPE OF BARREL: French oak barrel with a capacity of 225 litres.

AGE OF THE BARRELS: New, 3rd year.

DATE OF BOTTLING: March 2016.

VINE GROWING

TYPE OF CULTIVATION: Ecological.

GRAPE VARIETY: Tempranillo 100%

AGE OF THE VINEYARDS: 15 years.

FORMACIÓN DEL VIÑEDO: en vaso.

SURFACE AREA OF VINEYARDS: 2,5 Hectares.

PRODUCTION, KILOS OF GRAPE PER HECTARE: 3.600 kg/Ha.

SOIL: Deep limy and stony soils with a loamy-clayey texture.

ALTITUDE: 1.000 metres above sea level.

CLIMATE: Continental Mediterranean, with very pronounced maximum and minimum temperatures and very marked differences between day and night temperatures.

ANNUAL AVERAGE RAINFALL: 480 l/m²

GRAPE HARVEST: Grape picking takes place in the month of October, into 15Kg cases, with a meticulous grape selection.

PRESENTATION

FRONT LABEL:

Dimensions: 120 mm x 55 mm

Exclusive material: Metal with dry relief. 1 colour.

BACK LABEL:

Dimensions: 108 mm x 60 mm

Material: Coated paper 80 gr. Permanent. 1 colour.

RIBERA DEL DUERO LABEL.

STAMP OF THE ECOLOGICAL AGRICULTURE COUNCIL OF CASTILE AND LEON.

EAN CODE: 8437005746107

CORK: Natural. Measurements: 48 mm x 24 mm

BOTTLE: 75 cl Bordeaux Stylus; Height: 325 mm; Colour: moss.

BOX OF PRESENTATION: Cardboard box of six bottle of 75cl.