



**KIRIOS DE ADRADA**  
ADRADA ECOLÓGICA S.L.  
Bodega y Viñedos de Ribera del Duero

*Wine of the earth, wine of life*  
Pioneers in ecological vineyards and wines from the Ribera del Duero



## ÁCRATA WINES - THE FOUR SEASON

# Ácrata Albillo Blanco | Spring

### TECHNICAL INFORMATION

**TYPE OF WINE:** Top of the range white wine.

**AGEING:** 18 months "bajo lías" in French oak.

**GRAPE HARVEST:** 2015

**COUNTRY:** Spain.

**LOCATION:** Adrada de Haza (Burgos).

**WINERY / PRODUCER:** Adrada Ecológica S.L.

**ANNUAL OUTPUT:** 3.800 bottles.

### CHEMICAL ANALYSIS

**pH:** 3,31

**ALCOHOLIC STRENGTH:** 14 % vol.

**FREE SULPHUROUS ANHYDRIDE:** 19 mg/l.

**TOTAL ACIDITY (TARTARIC):** 5,32 g/l.

**VOLATILE ACIDITY (ACETIC):** 0,55 g/l.

### TASTING NOTES

**SIGHT:** Bright light yellow color with reflections to the golden straw, crystalline, clean. Glycerol, thick drops slip when shaking the glass.

**NOSE:** It is a very nice wine, refreshing even. Intense aroma, powerful, with race. Primary floral character of linden with memories to rose. The breeding gives us a few strokes of honey.

**MOUTH:** Well structured, balanced, round, intense, strong, fresh acidity and sweet. A very pleasant surprise for the palate.



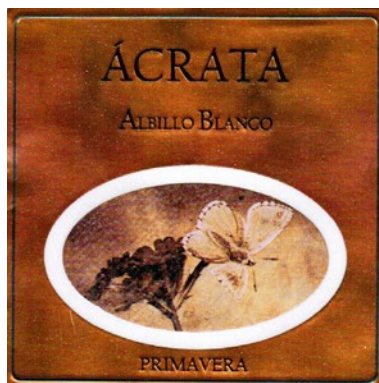
**BUY THIS WINE**



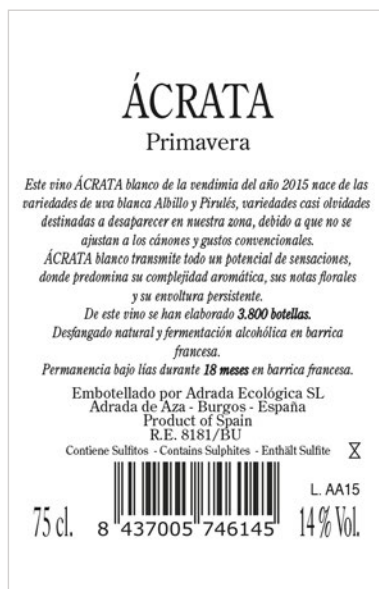
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FRONT LABEL



BACK LABEL



## PRODUCTION

**TYPE OF FERMENTATION:** Spontaneous, without artificial yeast.

**ALCOHOLIC FERMENTATION:** 4 months in French oak barrels at a temperature of 10° C. Natural debourbage and batonage.

**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:** 18 months in French oak barrels.

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

**AGE OF THE BARRELS:** 3rd year.

**DATE OF BOTTLED:** April 2017.

## VINE GROWING

**GRAPE VARIETY:** White Albillo 45 %, Pirulés 45 %, other 10%

**AGE OF THE VINEYARDS:** 70 – 120 years.

**TRAINING OF VINES:** Bush vines.

**SURFACE AREA OF VINEYARDS:** 3 Hectares.

**PRODUCTION YIELD, KILOS OF GRAPE PER HECTARE:** 2.000 kg/Ha.

**SOIL:** Deep siliceous soils, with a Sandy, loamy texture.

**ALTITUDE:** 900 – 1.000 meters above sea level.

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

**ANNUAL AVERAGE REINFALL:** 487 l/m<sup>2</sup>

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

## PRESENTATION

**EAN CODE:** 8437005746145

**CORK:** Natural. Measurements: 48 mm x 24 mm.

**BOTTLE:** 75 cl Borgoña Optima Stylus. Height: 296 mm.  
Diameter: 803 mm. Weight: 395 g. Colour: moss.

**PRESENTATION BOX:** Vaulted cardboard box. Capacity: Six 75 cl bottles.



**BUY THIS WINE**