



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 Monastrell Tinto | Winter

TECHNICAL INFORMATION

TYPE OF WINE: Top of the range red 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: 1.200 bottles.

CHEMICAL ANALYSIS

pH: 3,60.

ALCOHOLIC STRENGTH: 14 % vol.

FREE SULPHUROUS ANHYDRIDE: 42 mg/l.

TOTAL ACIDITY (TARTARIC): 4,80 g/l.

VOLATILE ACIDITY (ACETIC): 0,66 g/l.

TASTING NOTES

SIGHT: Dark garnet color with violet tones, bright, clean and frank. Of beautiful tear.

NOSE: Nice wine with good aromatic intensity, fine and with character. Bulb primary aromas medium duration.

MOUTH: Tannin sweetened, tasty, structured and well built. Memories toasted wood and smooth spices like cloves.



BUY THIS WINE



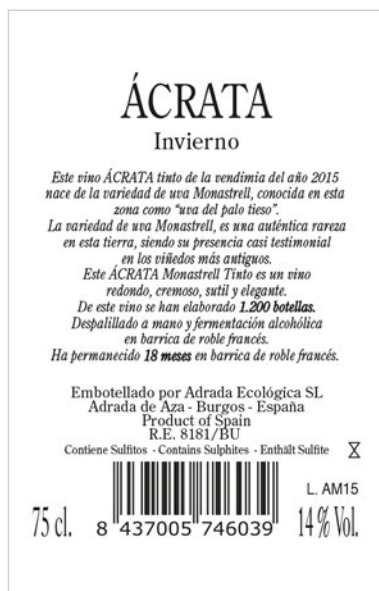
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FRONT LABEL



BACK LABEL



PRODUCTION

TYPE OF FERMENTATION: Spontaneous, without artificial yeast.

ALCOHOLIC FERMENTATION: 1 month in French oak barrels at a temperature of 15° C.

MALOLACTIC FERMENTATION: 6 months in French oak barrels at a temperature of 16° 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: 18 months in French oak barrels.

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

AGE OF THE BARRELS: 5rd year.

DATE OF BOTTLED: April 2017.

VINE GROWING

GRAPE VARIETY: Monastrell 100 %.

AGE OF THE VINEYARDS: 70 – 100 years.

TRAINING OF VINES: Bush vines.

SURFACE AREA OF VINEYARDS: 1 Hectare.

PRODUCTION YIELD, KILOS OF GRAPE PER HECTARE: 1.200 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.

2015 ANNUAL AVERAGE REINFALL: 487 l/m²

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

PRESENTATION

EAN CODE: 8437005746039

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.



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