



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



KIRIOS DE ADRADA WINES

Kirios de Adrada Ricotí 2016

For each sale of this wine one Euro will go towards restoring and protecting the habitat of the endangered Dupont's lark in the Páramo de Corcos

TECHNICAL INFORMATION

TYPE OF WINE: Top of the range red wine.

YEAR: 2016

COUNTRY: Spain.

LOCATION: Adrada de Haza (Burgos).

WINE PRODUCING REGION: Denominación de Origen Ribera del Duero.

WINERY / PRODUCER: Adrada Ecológica S.L.

TYPE OF PRODUCTION: Ecological.

ANNUAL OUTPUT: 4.000 bottles.

CHEMICAL ANALYSIS

pH: 3,82.

ALCOHOLIC STRENGTH: 14 % vol.

FREE SULPHUROUS ANHYDRIDE: 2 mg/l.

COMBINED SULPHUROUS ANHYDRIDE: 0 mg/l.

TOTAL SULPHUROUS ANHYDRIDE: 2 mg/l.

TOTAL ACIDITY (TARTARIC): 5,47 g/l.

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

TASTING NOTES

SIGHT: A red of an intense colour, clean and lively. Violet hues on cherry red.

NOSE: A potent, brazen nose with soft floral hints on jams of black and red fruits.

MOUTH: Generous, balanced and full bodied, reaffirming the touches of candied berries. A long, pleasant aftertaste.



BUY THIS WINE



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SINGLE LABEL



 SEE LABEL

PRODUCTION

TYPE OF FERMENTATION: Spontaneous, without artificial yeast.

ALCOHOLIC FERMENTATION: 10 days in stainless steel tank, at a temperature of 24° C.

MALOLACTIC FERMENTATION: 30 days in stainless steel tank, at a temperature of 17° 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: No barrel.

DATE OF BOTTLED: August 2017.

VINE GROWING

TYPE OF CULTIVATION: Ecological.

GRAPE VARIETY: Tempranillo 80%, Garnacha 15%, Others 5%.

AGE OF THE VINEYARDS: 20 years.

TRAINING OF VINES: Bush vines.

SURFACE AREA OF VINEYARDS: 1 Hectare.

PRODUCTION YIELD, KILOS OF GRAPE PER HECTARE: 5.500 kg/Ha.

SOIL: Extremely limestone, stony, with deep soils, with loamy texture.

ALTITUDE: 920 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 2016: 504,50 l/m²

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

PRESENTATION

SINGLE LABEL: Measurements: 130 mm x 190 mm.

Material: Tintoretto Gesso adh. Humidity.

RIBERA DEL DUERO LABEL

STAMP OF THE ECOLOGICAL AGRICULTURE COUNCIL OF CASTILE AND LEON.

EAN CODE: 8437005746053

CORK: Natural. Measurements: 48 mm x 24 mm

BOTTLE: Bordelesa Estandar de 75 cl. Height: 290 mm. Color: green.

PRESENTATION BOX: Vaulted cardboard box.

Capacity: Twelve 75 cl bottles.



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