BAYNOS

2022

VARIETY Tempranillo 85 %, graciano 10% and viura 5%.

TYPE OF SOIL Poor, with a calcareous-clay composition.

VINEYARDS Bush vines, small parcels located in Baños de Ebro.

CULTIVATION Organic in the process of certification with biodynamic practices and animal traction.

YIELDS 3,500 kg per hectare.

VINTAGE The abundant winter rains gave the plants a good water reserve for the rest of the cycle. More than 30 consecutive days of frost favoured hibernation and delayed sprouting. After a dry and cold spring, the summer turned out to be warm. In August, occasional rainfalls helped the vineyard to recover just at veraison and at the beginning of ripening. The grapes were harvested on 14 September. Wines of great harmony, delicate and pure in their fruity expression.

WINEMAKING The grapes were destemmed but not crushed. Alcoholic fermentation in concrete vats with indigenous yeasts, and subsequent malolactic fermentation also in concrete vats.

AGED 20 months in French oak barrels, both used and new barrels.

PRODUCTION 12,810 bottles, 45 magnums and 20 double magnums.

BOTTLED July 2024.