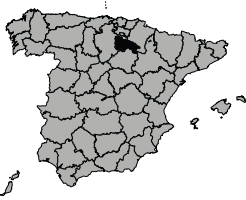


OINOZ BY CLAUDE GROS 2014

D.O.C.A. RIOJA



San Vicente de la Sonsierra



2014

Very dry and harsh winter, with an intense drought during the first part of Spring. Very rainy April that led to a late budding because of very harsh conditions in Winter. Very warm Summer and strong drought. Harvest without water although slight rainfalls at the end of September.

The vineyard

Franc and limy soils from San Vicente de la Sonsierra, north-Ebro at the northern end of Rioja. 25-80 years old vines with a limited productions and small grapes. Las Ginebras is located in an austere mountain climate.

The wine

Very intense shades of dark cardinal, with violet tones. Aromas of fresh red fruit such as raspberry and blackberry and floral violet with subtle eucalyptus, licorice stick and clay minerals. Tones of its aging in French and American oak lightly toasted. A wide, elegant and soft mouth, with good acidity. Nice long finish feeling.

Format 750ml

Wine origin

Name of the vineyard	Santa María, La Rad
Location	San Vicente de la Sonsierra
Size	11 has.
Vineyard training	bush vineyards
Soil composition	franc, limy
Elevation	590 m
Yield/ha	5,000
Exposure	North-South
Slope	15
Year vineyard planted	1985

Winemaking & aging

Varietal composition	100% Tempranillo
Harvest time	October
First vintage	2012
Training method	traditional red wine making
Production	5,000
Fermentation	10-14 days in stainless steel tanks (26°C)
Aging	18 months in barriell & 12 months in bottle

Analytical data

Alcohol	14,00 %
Residula sugar	2,00 g/l
Acidity	5,30 g/l
Dry extract	32,0 g/l

Recommendations

Conservation	Dry and fresh place. Away from sunlight.
Temperature	15-17°C



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