



LEGARIS CRIANZA 2012

Winegrowing region:

D.O. Ribera del Duero

Varietals:

Tempranillo 97% and Cabernet Sauvignon 3%

Winegrowing:

Select grapes from Legaris' vineyards and controlled suppliers. We seek to create complexity in our wines directly from their origin so we work with different altitudes, soils and zones inside the D.O. Ribera del Duero.

Soils: Alluvial, gravelly, sandy-loamy soils; meanders and land near the banks of the Duero River. Plant cover with local species was maintained in order to promote the soils' rich biological diversity, prevent erosion and improve soil structure. Precision viticulture techniques were used to identify and map out the different types of soils in the vineyards for management and selection purposes.

Winegrowing: Planting N-S. Selected virus-free clones. Short pruning. Shoot removal, lifting of wires and leaf removal on the East face of the rows (morning sun) as well as cluster thinning.

Irrigation: Given the low rainfall in the region, its poor soils and the presence of plant cover, irrigation is rendered essential. Regulated deficit irrigation (RDI) techniques are used, applying water stress at specific times during the vine's growth cycle in order to enhance the concentration of colours, aromas and flavours.

Integrated Pest Control: Insecticides and antibotrytis are not used. Low pressure for mildew and control of oidium principally with organic products. Treatments were programmed based on weather forecasting models from the estate's own weather station.

Grape harvest: In addition to analytical monitoring of ripening, the grapes were also tasted to assess their phenolic ripeness and determine the best time for harvesting. The different vine plots were harvested separately based on quality forecast maps and GPS readings.

Vintage characteristics:

Ribera del Duero saw one of those typical harsh winters of the Castilian *meseta* with temperatures in February below -10°C . The beginning of spring was cool and bud break came late but vine growth was accelerated later on thanks to abundant rainfall in April and the intense heat in May followed by a summer with higher than average temperatures for the region.

Although the drought was substantial (approximately half the rainfall of a normal year), it was not detrimental because it rained precisely during the two moments that it was most needed by the vineyards: during the extension of the tendrils and at the beginning of ripening. As regards ripening, at the beginning due to the drought there were great differences between the vineyards. However, thanks to the rains at the beginning of October and ideal day and night temperatures, as well as the light, the end result was more uniform ripening, permitting the selective harvesting of healthy high premium grapes.

Winemaking:

Harvesting by hand by our suppliers and mechanical harvesting at night on our estate vineyard. Cold pre-fermentation maceration for 3-4 days, after which the temperature was gradually increased. Fermentation took place naturally in vats with their own local yeasts. Fermentation temperatures ranged between $26 - 28^{\circ}\text{C}$. 3-4 daily stirrings during the tumultuous fermentation. Devatting took place around 14- 16 days after vatting.

Analytical properties:

Alcohol by volume: 14.5%

Tasting notes:

Very intense *picota* cherry red with violet hues. Aromas of ripe black fruit on the nose plus milky notes well blended with the toasty and spiced nuances from aging in barrels. A broad, warm mouthfeel with a long finish and good cellaring potential.

Winemaker's advice:

We recommend decanting this wine to bring out and enjoy all its organoleptic qualities. Recommended serving temperature: 16°C . This wine is ready to drink now yet has good cellaring potential for the next 6-7 years.

Food matching:

Castile piglet, stews, meat casseroles and semi-cured cheeses.



D.O. RIBERA DEL DUERO

