

IZADI LARROSA NEGRA 2019

BODEGAS IZADI D. O. CA. RIOJA

Winery: Bodegas Izadi (Villabuena de Álava).
 Owner: Grupo Arteveno.
 Manager: Lalo Antón.
 Winemakers: Alberto Alcantarilla.
 Viticulture: Alfonso Arciniega.
 Year of establishment: 1987

Vintage: **2019**

Vineyard: Selection of old vineyards of garnacha which grow at stony soils.

Year of plantation: 1975

Yield: 4.500 kilos/ha

Extension: 6 has.

Pruning: Goblet training.

Vine density: 3.500 plants/ha.

Region: D.O. Ca. Rioja - Rioja Alavesa.

Soil: Clay-chalk soils, pebbles.

Orography: Slope.

Orientation: NE-SO.

Altitude: 700 meters above sea level.

Climate: Atlantic with Mediterranean influence.

Rainfall: 492 mm.

Average temperature: 11,89°C

Solar exposure: 2.250 hours/year.

Viticulture: Integrated viticulture criteria.

Soil cultivation techniques: Traditional.

Irrigation: No.

Green harvest: No.

Harvest: Manual.

Harvest date: Third week in October.

Desteeming and crushing: Desteeming and gently pressed.

Alcoholic fermentation: Stainless steel tanks.

Malolactic fermentation: Stainless steel tanks.

Aging: 6 months.

Type of barrels: 50% French and 50% American.

Age of barrels: 50% second year and 50% third year.

Clarification: Yes.

Cold stabilization: No.

Filtration: Yes.

Grape varieties: 100% Garnacha Tinta.

Alcohol: 14,5 %

Total acidity: 5,8 g/l.

PH: 3,38

Production: 23.500 bottles of 75 cl.

Serving temperature : 16°C.

Tasting notes:

Cherry red colour with medium depth. Aroma of fresh red fruit and lavender with spices and cocoa. A fruity and nice wine in the palate. Velvety and a long finish.

