

## IZADI EL REGALO 2017

### BODEGAS IZADI D. O. CA. RIOJA

Winery: Bodegas Izadi (Villabuena de Álava).  
 Owner: Grupo Artevino.  
 Manager: Lalo Antón.  
 Winemakers: Ruth Rodríguez.  
 Viticulture: Alfonso Arciniega.  
 Year of establishment: 1987.

Vintage: **2017**  
 Vintage Rating: Very Good.

**Vineyard:** Single vineyard located at Villabuena and planted in 1936.  
**Year of plantation:** 1936.

**Yield:** 5.000 kg/ha.

**Extension:** 5 hectares.

Pruning: Goblet training.  
 Vine density: 3.200 plants/ha.  
 Region: D.O. Ca. Rioja - Rioja Alavesa.  
 Soil: Clay-chalk soils, pebbles.  
 Orography: Slope.  
 Orientation: NE-SO.  
 Altitude: 520 meters above sea level.  
 Climate: Atlantic with Mediterranean influence.  
 Rainfall: 498 mm.  
 Average temperature: 12,59°C  
 Solar exposure: 2.370 hours/year.  
 Viticulture: Integrated viticulture criteria.  
 Soil cultivation techniques: Traditional.  
 Irrigation: No.  
 Green harvest: No.

Harvest: Manual in 15 kg boxes.  
 Harvest date: Second and third week in October.  
 Desteeming and crushing: Desteeming and soft crushing.  
 Alcoholic fermentation: Wooden vats.  
 Malolactic fermentation: 50 % in new oak barrels, 50 % in wooden vat.

Aging: 20 months.  
 Type of barrels: 100% French (Darnajou, Transaud, F.Freres y Radoux).  
 Age of barrels: 50% New, 50% Second year.  
 Clarification: Yes.  
 Cold stabilization: No.  
 Filtration: Yes.

**Grape varieties:** 100% Tempranillo.

**Alcohol:** 14,5%

**Total acidity:** 5,3 g/l.

**PH:** 3,64

Production: 25.646 bottles of 75 cl. and 27 bottles of 3l.

Serving temperature : 6°C.

**Tasting notes:** Deep black cherry colour. Very gentle aromas of oak and ripe fruit which merge in a very elegant nose. Complex and structured in the palate, with a touch of acidity which makes the wine very pleasant. Well integrated tannins and long aftertaste.

