

Anza ESP. 1 2018 (Especial 1)

This wine is the result of a precise study of our plots for the 4 last vintages. It allowed us to pick from the vineyards we had the best results with. Making this an especial wine.

Vineyard age: Santa Cecilia is **65** y.o, La Ceposilla is **75** y.o, Villalba is **90** y.o

Area: Rioja Alavesa

Towns: Villalba (Laguardia), La Ceposilla y Santa Cecilia (Elvillar)

Soils: Clay and limestone-based soils with high percentage of silt. Also, there is 10,4% of active chalk in its composition. The vineyards are located at the foot of Sierra Cantabria mountain range.

Altitude: From 560 m to 620 m depending on the parcel.

Varieties: Tempranillo, Graciano, Garnacha, Maturana, Viura and Malvasia.

Viticulture: Avoiding pesticides and using animal traction for the labour, minimizing soil compaction.

Method of production: The plots are vinified separately in open wooden tanks of 1000 litres and 500 litres barriques.

Ageing: 500 litres French barriques. 12 months in used oak to maintain the vineyard's character.

Abv: 13,70%

Bottles produced: 2300

Harvest: 15th of October. Hand harvested.



ANZA



2327 Botellas

Esp 1

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

2018