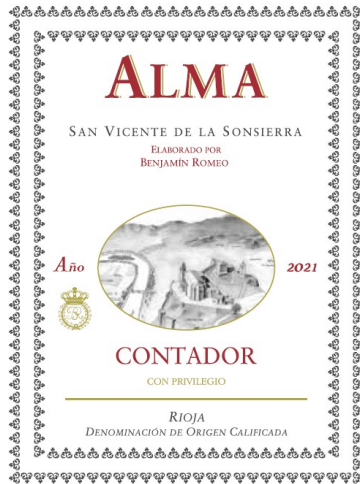


Product Information ALMA 2021



REALASE FOR SALE:	March 2024
VINEYARDS USED:	La Liende, Diasol and El Bombón
MUNICIPALITIES:	San Vicente de la Sonsierra
REGION:	Rioja
GRAPE VARIETIES:	91 % Tempranillo and 9% Garnacha Tinta

VITICULTURE

PRUNING:	Gobelet
SOIL TYPE:	Dry
IRRIGATION:	None
GREEN PRUNING:	Yes
PRODUCTION PER VINE:	0,9 Kg.
HARVESTING PERIOD:	La Liende: September 27th El Bombón: October 2nd Diasol: October 9th and 10th

VINIFICATION

DESTEMMING:	Yes
CRUSHING:	No
FERMENTATION:	Oak vats
"CRIANZA" BARREL-AGEING:	20 months
BARRELS TYPE:	100% New French oak
CLARIFYING/FINNING:	None
COLD STABILIZATION:	None
FILTERING:	None

ANALYSIS

ALCOHOL:	15,39 %
TOTAL ACIDITY:	5,91 g per l
pH:	3,56

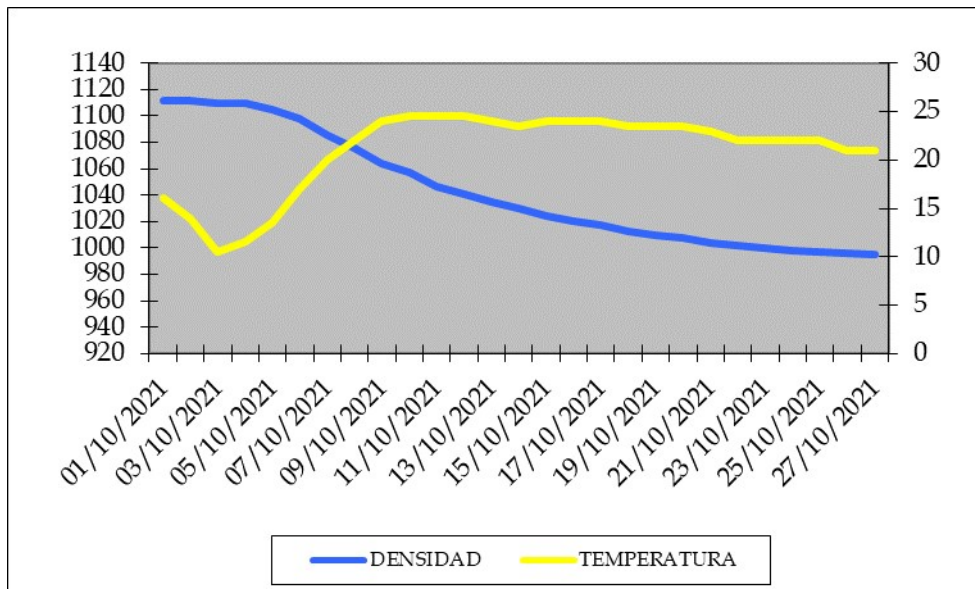
VINIFICATION

Alma 2021 was blended from free-run wine fermented in two French oak vats:

VAT N°	CAPACITY	TYPE	FREE-RUN JUICE	% OF TOTAL
50	7.500 L	Oval	5.500 L	49%
51	7.500 L	Oval	5.750 L	51%
Total			11.250 L	100%

The vineyards of origin and the data obtained during fermentation are as follows:

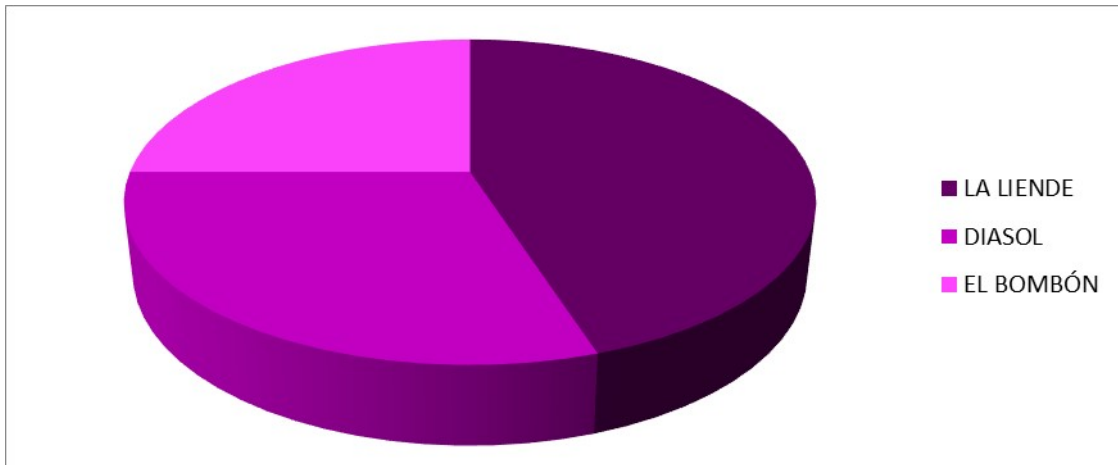
PARCEL	SOIL TYPE	VARIETIES	HARVEST DATE
La Liende	Alluvial	Tempranillo	27/09/2021
El Bombón	Calcareous Clay rich in grip	Tempranillo	02/10/2021
Diasol	Calcareous Clay	Tempranillo and Garnacha	09-10/10/2021



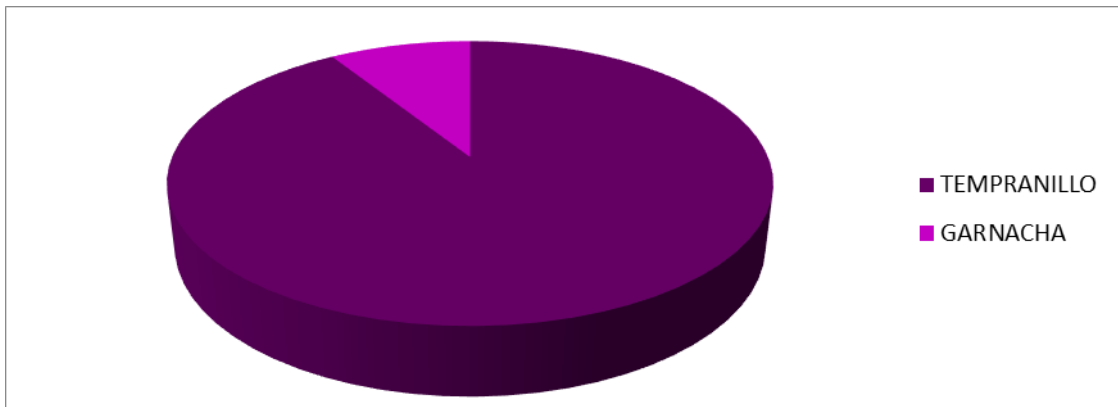
Fermentation began after a 5-day cold maceration at between 10°C and 14°C. Fermentation took place slowly at controlled temperatures of between 20°C and 25°C and lasted 20 days.

The varietal and parcel composition that makes up the final blend are shown in the following tables:

ALMA 2021	
PARCEL	%
LA LIENDE	45%
DIASOL	30%
EL BOMBÓN	25%



ALMA 2021	
VARIETY	% VARIETY
TEMPRANILLO	91%
GARNACHA	9%



Alma de Contador 2021 has been made by blending grapes from three different parcels that are part of the Sonserrano terroir.

These plots are located at a maximum distance that reaches a radius of 3 km from the winery, which allows extremely fast reception and processing of the grapes. Also, for this wine a special selection of clusters has been made to only produce the highest quality ones.

Tasting Note

Alma 2021 is very bright and dense red-violet color.

The nose is deep, intense and elegant. It shows mineral and balsamic herbs aromas. Also, red and black fruits with spicy notes and a touch of toasted. With wood fine and present. It has a good evolution “with future”.

In the mouth it is subtle and powerful at the same time. Well balanced in terms of maturity and freshness. Final is very long and fresh. Bulky and tasty.