

IZADI SELECCIÓN 2016

BODEGAS IZADI D. O. CA. RIOJA

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

Vintage: **2016**
 Vintage Rating: Very Good.

Vineyard: Selection of small plots and local varieties located within the triangle formed by three villages: Villabuena, Samaniego and Abalos.

Year of plantation: Before 1970.

Yield: 5,500 kilos/ha.

Extension: 178 hectares.

Pruning: Goblet training.
 Vine density: 3,500 plants/ha.
 Region: D. O. Ca. Rioja - Rioja Alavesa.
 Soil: Clay-chalk soils.
 Orography: Slope.
 Orientation: NE-SO.
 Altitude: 450-550 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: Second and third week in October.
 Desteeming and crushing: Desteeming and soft crushing.
 Alcoholic fermentation: Stainless steel tanks.
 Malolactic fermentation: Stainless steel tanks.

Aging: 16 months.
 Type of barrels: 75% french oak, 25% american oak.
 Age of barrels: 33% new, 33% one year, 33% second year.
 Clarification: Yes.
 Cold stabilization: No.
 Filtration: Yes.

Grape varieties: 85% Tempranillo, 10% Graciano y 5% Maturana Tinta.

Alcohol: 14,5 %

Total acidity: 5,1 g/l.

PH: 3,50

Production: 122.914 bottles of 75 cl.

Serving temperature : 16°C.

Tasting notes: Nice and intense ruby red colour. Very clean and bright. Round, balanced and expressive nasal aromas with high intensity. Its notes of red fruit share firsts stage with some light spicy nuances. Soft milky. It is expressive and round. Ripe tannines Long and persistent finish.

