



# LA MIMBRERA

RED WINE  
**2017**

This wine has a very special sentimental value since it is the first vineyard plot that we bought in the village of Álbalos: La Mimblera. We are talking about a vineyard almost 100 years old, planted in a calcareous clay soil (17% of active limestone) in a hillside of El Hoyo, in a very Mediterranean environment: great sun exposure, wild vegetation (thyme, rosemary, lavender).

## VINTAGE

The 2017 vintage was marked by a devastating frost at the end of April that was particularly damaging as – due to a very mild winter and high spring temperatures – the vineyard cycle was running two weeks early. The consequences were both a drop in production (from 30 to 70% in losses across the vineyards) and a lack of uniformity. It, therefore, required a significant amount of work (green pruning and selection etc.) in the vineyard throughout the cycle, as well as delicate hand in the winery. Our 2017 wines are ripe and concentrated, requiring precise blending to bring the extra level of complexity and character we see in the wines today.

## TYPE OF WINE

Dry Red

## GRAPE VARIETIES

Tempranillo (75%), Garnacha (20%), Viura (5%)

## VINEYARD

- La Mimblera – Álbalos – Planted in 1920 – Limestone and Clay, gravels
- 450 meters high, south-west exposure

## HARVEST

- 22 September 2017
- By hand / 15 kg cases

## WINEMAKING

- Integral fermentation in barrels at low temperatura (22°C)
- Maceration – 2 weeks

## AGEING

- Used french oak barrels (225l)
- 18 months

## PACKAGING

- Natural cork
- 3 bottles wooden cases

## PRODUCTION

- 300 bottles of 75 Cl.

## TASTING NOTES

Dark ruby color. Fruits of the forest, Mediterranean herbs on the nose. Very long in the mouth, this wine offers very present plum and licorice flavors with a mineral touch. Very well integrated tannins, great freshness, long finish, marked by the limestone.

## FOOD PAIRINGS

Roasted meats (suckling pig), Pork cheeks in wine sauce, osobuco or Ox Tail

## SERVING TEMPERATURE

16°C

## ANALYTICAL DATA:

ALCOHOLIC DEGREE	15,00 %
TOTAL ACIDITY (TARTARIC)	4,95 g/l
VOLATIL ACIDITY	0,60 g/l
pH	3,75
FREE SULFUR	25 mg/l
TOTAL SULFUR	72 mg/l

BODEGAS  
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