



## 7 METROS 2019

VINEYARDS:  
RIOJA ALTA

GRAPE VARIETIES:  
100 % TEMPRANILLO

AGE:  
38 - 45 YEARS

AGEING:  
18 MONTHS SPANISH OAK BARREL  
(*QUERCUS PYRENAICA*)  
12 MONTHS IN BOTTLE

SOIL:  
CHALKY-CLAY



### GRAPE VARIETIES:

100% Tempranillo.

### VINEYARDS:

"La Canoca" – 5 ha and 45 years old – located in the highest part of San Vicente de la Sonsierra (Rioja Alta) and "Paulejas" – 2.8 ha and 38 years old - in Viñaspre (Rioja Alavesa).

### CLIMATE YEAR:

Warm temperatures with little rainfall, which caused less vigor in the vineyard and clusters with small and not very compact grains, favoring a high concentration of both polyphenols and aromatic compounds.

### WINEMAKING:

Alcoholic fermentation took place in stainless steel tanks with very little mechanical extraction so that the colours and aromas were extracted naturally throughout the fermentation process to obtain only ripe, silky tannins. Malolactic fermentation was carried out very slowly, finishing in December 2018, obtaining very good colour stability and aromas.

### AGEING:

In Spanish oak (*Quercus pyrenaica*) from forests located in Burgos and León, where only a few examples reach the minimum height of 7 metres necessary for their transformation into barrels. It was aged for 18 months in 72 selected barrels, with two intermediate rackings after 6 and 12 months of ageing. It was aged for a further 12 months in the bottle.

### TASTING NOTES:

Deep garnet color. On the nose it has aromas of red fruit, followed by menthol, balsamic, cedar, resin and fresh herb nuances, as well as subtle notes of coffee and cocoa. In the mouth, a complex taste sensation is first appreciated that enhances the aromatic intensity. Balanced and with good structure, the presence of tannins that provide greater roundness and meatiness in the mouth stands out.

### PAIRINGS:

Red meat, barbecued or smoked meat in general and soft cheeses.

**SERVE** at 17 - 19°C (62° - 66° F).

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ANALYTIC DATA:	T.A.: 5.63	V.A.: 0.76	TPC: 68	IC: 10.78
13.5% A.B.V. (% VOL)	(G/L TARTARIC AC.)	(G/L ACETIC ACID)		
	PH: 3.6			