

7 METROS 2016

GRAPE VARIETIES:

100 % TEMPRANILLO

35 - 40 YEARS

AGE:

A G F I N G :

16 MONTHS SPANISH OAK BARREL

CHALKY-CLAY

16 MONTHS IN BOTTLE

SOIL:

VINEYARDS:
RIOJA ALTA AND RIOJA ALAVESA



GRAPE VARIETIES:

100% Tempranillo.

VINEYARDS:

From a selection of vines grown in the 35 year-old "Los Valles" parcel (1.6 ha) located in El Cortijo (Rioja Alta), and the 40 year-old "Carrayecora" parcel (2.7 ha) located in Viñaspre (Rioja Alavesa).

CLIMATE YEAR:

The weather conditions were favourable throughout the **2016** growing cycle. It started with a cold winter, which was followed by rainy spring and high temperatures in summer with no rain to mention. The exceptional weather conditions during the final period of ripening and harvest ensured that the grapes were in optimum health with balanced polyphenols.

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 the ripest, silkiest tannins. Malolactic fermentation was carried out very slowly, finishing in December 2016, obtaining very good colour stability and aromas.

AGFING.

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 16 months in 30 selected barrels, with two intermediate rackings after 4 and 11 months of ageing. It was aged for a further 14 months in the bottle.

TASTING NOTES:

Bright red of a medium-high intensity. Intense aromas of red fruit in liqueur, combined with the resinous character added by Spanish oak, along with touches of mint, cedar and fresh herbs over a background of forest floor and resin, which become even more noticeable on its passage through the palate. Ripe tannins with a fine texture and subtle notes of toffee. It is a broad, enveloping and enjoyable wine.

PAIRINGS:

Red meat, smoked and spicy dishes and soft cheeses.

LIMITED EDITION OF 8,052 BOTTLES

SERVE at 17 - 19° C (62° -66° F).

LAN 7 METROS. THE SEARCH FOR THE RIGHT SIZE



ANALYTICAL DATA:	T.A.: 5,33		V.A.: 0,79		
13,6% A.B.V (% VOL.)	(G/L TARTARIC AC.)	PH: 3,72	(G/L ACETIC ACID)	TPC: 68	IC: 13.82