



## LA LOBA 2017

**Alcoholic Grade:** 14°

**Variety:** Tempranillo 100%

**Vineyards:** Located in the village of Matanza in Soria.

Centenary vines, that were not affected by the filoxera plague. Small rural plantations.

**Harvest:** Manual.

**Aging in Barrel:** 12 Months in French Oak Casks of 225 and 500 liters.

**Bottled:** July 2019.

**Limited Edition:** 6989 Bottles, 125 Magnums, 16 Double Magnums.

### VINTAGE

Warm winter, not very cold Sorian temperatures, after scarce spring rains. Hot summer with its characteristic cool nights that mark the identity of our plants. On August 15th we had a hail storm, which, for our initial scare, only slightly damaged the Cañada hillside. September was fresh, which caused the bunches to have a slow, balanced maturation. The harvest started on October 10th.

### TASTING

We are before a fresh and balanced vintage. We will find mineral aromas fused with red fruits, characteristic of La Loba, from Matanza, from Ribera of Soria. An enveloping mouth, with fine tannins, volume, more freshness and more fruit. All in all, a fresh elegance.

### CONSUMPTION

These are wines of long evolution, long life and long expression. We recommend a previous oxygenation before consuming due to its complexity and structure. If you keep La Loba for a few years, you can enjoy a unique potential with a long life. Enjoy, always!