

FICHA TÉCNICA LOS TOLLOS 2018 VIÑEDO SINGULAR

*. **NOMBRE BODEGA/BODEGA NAME:** Sínodo.

*. **NOMBRE DEL VINO/ WINE NAME:** Sínodo Los Tollos 2018 Viñedo Singular.

*. **DIRECCIÓN Y TLF DE LA BODEGA/ADDRESS AND TELEPHONE NUMBER OF WINERY:**
Ausejo / Rioja Oriental. Our little winery is located in a small hall inside the Cooperative San Miguel -Carretera Zaragoza, 7, 26513 Ausejo, La Rioja. Contact Number: 627837611-.

*. **EMAIL DE CONTACTO/EMAIL CONTACT AT THE WINERY:**
juanantonio.blanco@sinodovitivinicola.com

*. **TIPO DE VINO/TYPE OF WINE:** Genérico.

*. **PRIMER AÑO DE ELABORACIÓN DE ESTE VINO/FIRST YEAR OF PRODUCTION OF THIS WINE:** 2015.

*. **NOMBRE DEL ELABORADOR O ENÓLOGO/NAME OF WINEMAKER:**
Roberto Monforte (Head Winemaker in Bodega Cooperativa San Miguel de Ausejo), Gorka Etxebarria (Head Winemaker in Bodegas Burgo Viejo en Alfaro) y Juan Antonio Blanco (Vineyards consultant, Doctor in Viticulture y Enology in the University of La Rioja).

*. **DETALLES DE LA COSECHA/VINTAGE DETAILS:**

The vintage 2018 had many changes in in terms of weather: fresh rainy and with high yields. The showers in the end of June and along all July generated perfect conditions for the spread of fungical diseases in the vineyards. This made necessary an strict control and a good management of the canopy. Although our vineyards are grown in according to the Organic management they avoided the threat of Mildew -due to the low yield and the removal of secondary shoots and leaves-. In general in the DOC Rioja the maturation arrived later than other years due to higher yields than an standard year but the rain and good temperatures respected the vineyards during the harvest. In our vineyards -yields of 4,000-5,000 kg/ha- the maturation arrived in normal dates without problems.

The wines of this vintage in Rioja are fresher, with less alcohol content and a bit lighter than usual. Our wines, they have not only a good structure but also a nice freshness. This makes us think they will have a good longevity -in fact we are seeing a very positive development in bottle-.

*. **% DE ALCOHOL/ALCOHOL LEVEL:** 14°.

*. **% VARIEDADES UTILIZADAS/BLEND OF GRAPE VARIETIES:**
Tempranillo 98 %, Mazuelo 1 % y Malvasía riojana 1 %.

***. ENVEJECIMIENTO Y TIPO DE BARRICA/ TYPE OF OAK AND % OF NEW WOOD AND SIZE OF BARRELS:** total ageing of 11 months. 2 French oak barriques of 225 l -one of them new and the other second use- with stirring of the fine lees every week; the rest of the volume is grown in a tank of 260 l. with a controlled permeability to oxygen -this allows that the wines gets maturity but without increasing the impact of the oak-. After the first 6 months of ageing the wines are racked together and put back in the same two barriques and tank.

***. DATOS DEL VIÑEDO (EDAD DE LA VID, TIPO DE SUELO, NOMBRE DE PARCELA RELACIONADA)/VINEYARD DETAILS (AGE OF VINES, SOIL TYPE, PARCEL NAMES IF APPLICABLE)**

Sínodo Los Tollos Viñedo Singular is a wine made from a single family vineyard located in Los Tollos, an area in Villamediana de Iregua (La Rioja). This was historically one of the 8 first wines that received the appellation Viñedo Singular.

The vineyard -planted in 1982- was bought in November 2014 semi-abandoned and in threat of pulling out.

2015 and 2016 were years of transition in which we made a big effort of recovery of the vigor. We consider 2017 is the year where the vineyard were balanced again. It is a big satisfaction the fact of recovering and giving value to a low productive vineyard that was not profitable for the previous owner and was in risk of disappearing.

This vineyard -owned by Etxebarria family- is located in a hill well exposed to the wind and the sun. The soil is poor in organic content and rich in alluvial stones what provides a good drainage. The surface of the soil is 60 cm deep and the texture is quite sandy.

Los Tollos is a very low productive area where traditionally the vineyard has been grown since centuries and sadly nowadays the old vineyards are being pulled up to be replanted in more fertile areas.

***. DATOS DE ELABORACIÓN/WINEMAKING DETAILS:** manual harvest in small cages of 8 kilos -7th October-. Bunch sorting in the vineyard. Manual destemming. Alcoholic fermentation in a tank of 1.500 l of capacity. Espontaneous fermentation with whole grain until the density arrives to 1010-1020. In that moment we make the pisage and the fermentation ends with two smooth pumping over per day only to wet the cap. It is a low extractive fermentation. After 11 days since the harvest we press the fermented grapes We leave the wine to days more and we rack again to remove the gross lees by decantation and put the wines in a new barrique, a barrique of second use and the tank of 260 l.

All the movements of the wine are manual using the gravity, no pumps were used in any moment of the process.

On 21st September 2019 938 bottles were filled.