

FICHA TÉCNICA SÍNODO CENTALES 2020 VIÑEDO SINGULAR

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

*. **NOMBRE DEL VINO/ WINE NAME:** Sínodo Centales 2020 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:** 2020.

*. **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:**
2020 was marked by an early budspout and a quick and long growing of the canopy due to generous rains and higher temperatures than usual during the Spring and the beginning of the Summer. In general in the Appellation DOPa Rioja it was a complicated year with an excess of vigour and Mildew. We controlled successfully this in our vineyards because they are located in places with an excellent exposition to the wind and sun on soils with high capacity of drainage. August and the first 15 days of September were dry and warm but there was a change in the weather the second 15 days of September with a strong decrease of the temperatures and North-west wind that helped to have a complete maturation.

*. **% DE ALCOHOL/ALCOHOL LEVEL:** 14,0°

*. **% VARIEDADES UTILIZADAS/BLEND OF GRAPE VARIETIES:**
Tempranillo 52 %, Mazuelo 25%, Viura 14%, Garnacha 7% and Maturana tinta 2%.

*. **ENVEJECIMIENTO Y TIPO DE BARRICA/ TYPE OF OAK AND % OF NEW WOOD AND SIZE OF BARRELS:** 11 months in total in a new French oak barrel of 500 l with a frequent batonnage every week and 100 l in a stainless steel tank. After the first 6

months the wines are racked to a nother tank together and put back in the same barrel 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 Centales is a wine made from a single family vineyard locanted in Centales, an area in the municipality of Uruñuela (Rioja Alta). It was planted in 1966 in an elevation -over 500 m over the sea level-. It is a hill with an excellent exposure to the wind where the Cierzo (North-West wind) is characteristic. It is a deep and well drained woil with over 25% of gross particles. The name "Centales" comes from the Spanish word "Centenales", that means "rye fields" because years ago this cereal was planted here as it was better adapted to poor soils than wheat or barley.

It is a gobelet elevated with 4-5 arms per vine and an spur with two buds in each arm. This disposition is excellent to avoid any accumulation of bunches. The removing of the secondary shoots around the floration makes that the sanitary state of the bunches is guaranteed. Indeed this helps to achieve a similar maturation in all the berries inside the bunch.

***. DATOS DE ELABORACIÓN/WINEMAKING DETAILS:** manual harvest in small cages of 8 kilos -17th September-. 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 12 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 French oak barrel of 500 l with a frequent batonnage every week and 100 l in a stainless steel tank.

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

On 8st September 2021 780 bottles were filled.