

## **FICHA TÉCNICA SÍNODO RAPOSERAS 2019 VIÑEDO SINGULAR**

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

\*. **NOMBRE DEL VINO/ WINE NAME:** Sínodo Raposeras 2019 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:** 2014.

\*. **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 2019 in DOCa Rioja was marked by less vigour, smaller and less compact bunches in the vineyard. This provided optimal conditions during the harvest for a great sanitary state of the grapes. The rains were adequate and well distributed along all the cycle without any important climatic incidence.  
The wines of this vintage show a high polyphenolic charge, high structure and Deep colours. In general this is a vintage of excellent quality in Rioja.  
Our wines have an outstanding fruit intensity, good structure and volume. Balanced wines with velvety tannins. This makes us think this vintage will have an interesting potential of longevity

\*. **% DE ALCOHOL/ALCOHOL LEVEL:** 14,5°

\*. **% VARIEDADES UTILIZADAS/BLEND OF GRAPE VARIETIES:**  
Tempranillo 99 % and Garnacha 1 %

\*. **ENVEJECIMIENTO Y TIPO DE BARRICA/ TYPE OF OAK AND % OF NEW WOOD AND SIZE OF BARRELS:** 11 months in 2 French oak barriques of 225 l -1 new and the other one of 3rd use- with frequent batonnage every week the first 6 months and the resting 100 l in an stainless Steel tank. After the 6 first months all the wine is racked together and put back in the same barrels 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 Raposeras is a wine made from a single family vineyard located in Raposeras, an área in the municipality of Uruñuela (Rioja Alta). This vineyard was planted by Juan Antonio's Great grandfather in 1916. It is a big pleasure to have the possibility of taking care of each one of these 415 vines; it is our modest input to keep the viticole Rioja heritage. As an anecdote when Vidal planted this vineyard it had 16 lines; after the years and the share with the inheritance there are only 4 and a half lines that we use for making this wine.

Raposeras is an area where traditionally the vineyard have been grown since centuries. The fertile and closer to irrigation fields were destined to other kind of cultivars and these poor and sloped soils were reserved for the vineyard and this is one of the most resistant cultivars.

The soil surface shows a depth of 80 cm and a high composition of sand that provides a good drainage. Below that 80 cm the composition is over 40% calcium carbonate and 15% limestone.

The vines are planted in the way we call "marco real" at 1,70x1,70 m.

All the wines are Tempranillo except 7 that are Garnacha.

**\*. DATOS DE ELABORACIÓN/WINEMAKING DETAILS:** manual harvest in small cages of 8 kilos -5<sup>th</sup> October-. Bunch sorting in the vineyard. Manual destemming. Alcoholic fermentation in a tank of 1.500 l of capacity. Spontaneous fermentation with whole grain until the density arrives to 1010-1020. In that moment we make the press and the fermentation ends with two smooth pumpings 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 2 French oak barrels of 225 l -1 new and the other one of 3<sup>rd</sup> use- with frequent batonnage every week the first 6 months and the resting 100 l in a stainless Steel tank. After the 6 first months all the wine is racked together and put back in the same barrels and tank.

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

On 3<sup>rd</sup> September 2020 690 bottles were filled.