

TECHNICAL SHEET SINODO GARNACHA GRACIANO 2019

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

*. **NOMBRE DEL VINO/ WINE NAME:** Sínodo Garnacha Graciano 2019.

*. **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:** 2018.

*. **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:** 14,6°.

*. **% VARIEDADES UTILIZADAS/BLEND OF GRAPE VARIETIES:**
Garnacha 50 %, Graciano 50 %.

*. **ENVEJECIMIENTO Y TIPO DE BARRICA/ TYPE OF OAK AND % OF NEW WOOD AND SIZE OF BARRELS:** 11 months in two American oak barriques of 225 l -second use-, 2 French oak barriques -second and third use- and tanks of 750, 270 and 300 l with frequent batonnage every week during the first 6 months. In this momento we rack the wine together and put back in the same barriques and tanks.

***. 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)**

Valderrete

- Planted in 1975
- Ausejo. Rioja Oriental
- 4,65 hectáreas
- Height: 560 over the sea level.
- Elevated gobelet and pruning to spurs of 2 buds.
- Variety Garnacha.

La Antigua

- Planted in 2008
- Ausejo. Rioja Oriental
- 2,58 hectáreas
- Height: 500 m over the sea level.
- Espalier pruned to spurs with two buds.
- Variety: Graciano.

Both vineyards are located in Alfaro (Rioja Oriental). These are not our own vineyards but the viticultor is assesed in all the management of the vineyard by us.

Both vineyards are located on an alluvial, sand and gravel soil with a low retention of water.

Sínodo Garnacha Graciano is a wine that tries to give value to Graciano and Garnacha, 2 autoctonous varieties perfectly adapted to the terroir of Rioja Baja: dry and warm weather and long cycle. These are varieties that we know very well as we have been working with them since 20 years. The fine, delicate and fruity Garnacha combined with the intenity, rusticity and spice of the Graciano give as a result a really pleasant and original wine.

***. DATOS DE ELABORACIÓN/WINEMAKING DETAILS:** manual harvest in small cages of 8 kilos -7th October Garnacha and 10th October Graciano-. Bunch sorting in the vineyard. Each variety is vinified separately. Alcoholic fermentation in tanks 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 20 days for Garnacha and 15 days for Graciano 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 blend 50%50%. in two American oak barriques of 225 l -second use-, 2 French oak barriques -second and third use- and tanks of 750, 270 and 300 l with frequent batonnage every week during the first 6 months. In this momento we rack the wine together and put back in the same barriques and tanks.

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

On 3rd September 2020 2.881 bottles were filled.