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CHARACTERISTICS OF THE VINTAGE:

Recorded by The Regulating Council as Good. There was a frost on March 30th that got to 2 degrees below zero. However it only affected the youngest vines of Viña Tondonia so they didn't affect the total quantity of the Harvest. There was as well another frost on April the 6th but didn't damage either. Therefore, we harvested 995.044 kilos in our four vineyards. This was considered a record in quantity. In relation to quality for us it was a very good year. We started the harvest in advance to the average of Rioja: September 28th while the normal would have been October 12th. Harvest was not easy since the maturation of the fruit was irregular so it lasted a lot, until November the 5th. And only because we were patient and we risk during the harvest we obtain very healthy and matured grapes with a very good quality average. The Harvest for all the D.O. Rioja was also a record with 432 million kilos.

COLOUR: Clear, bright ruby.

NOSE: Fresh and slight aroma to licorice with consistent texture and persistent aroma.

TASTE: Smooth, fresh and persistent.



VIÑA CUBILLO RED CRIANZA 2000

GRAPE VARIETIES: Tempranillo (65%), Garnacho (25%), Mazuelo and Graciano, the rest, all from our own vineyards.

AGEING PERIOD: Barrel: 3 years, being raked twice per year and fined with fresh egg whites. Bottle: Rest, unfiltered, bottled in 75 cl. and 37,5 cl. bottles.

ALCOHOL VOLUME: 12,5 %Vol.

TOTAL ACIDITY: 6 gr/l.

RESIDUAL SUGAR: Very dry.

GASTRONOMY: Perfect with all meat dishes, tapas and charcutery.

STORAGE TEMPERATURE: 10 years in conditions of constant temperature (14°C) and humidity (75-80%).

SERVING TEMPERATURE: 18° to 20° C depending on mood and place.

QUANTITY MADE: 48.000 bottles.