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CHARACTERISTICS OF THE VINTAGE: Recorded by The Regulating Council as Excellent. We harvested 892.065 kilos, which was a lower quantity in relation to the previous harvest due to the spring frost that affected mostly to Viña Cubillo. The first was on April 15th that with only 1 degree below zero damaged around 40 to 50% of the production. Although the vines recuperated quite well another frost on May 1st reduced the quantity especially in the younger vines. In relation to the quality it was extraordinary due to the very dry summer that stopped us having any problem with fungus. The grapes arrived to the winery in very healthy conditions. We started harvesting the white grapes on Monday October the 8th and with the red grapes on the 15th which is the average date for harvesting in Rioja Alta. The harvest took place with very good weather lasting 21 days and we finished on October the 29th. The average alcohol was 13°70 for the white grapes and for the reds 13°64. This shows the good maturation of the fruit and even a bit higher than the average for Rioja Alta. These wines allow us to blend them with others in the winery in order to obtain more balanced ones.

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 2001

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

AGEING PERIOD: Barrel: 3 years, being racked 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: 5,000 cases of 12 bottles. (60,000 bottles).