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CHARACTERISTICS OF THE VINTAGE: Noted by The Regulating Council as good. We suffered a frost on April 5th with a temperature of 0,5 degrees below zero. It caused important damages in the vineyards of Viña Tondonia and Viña Cubillo, where the quantity of grapes was reduced by 50%. There was another spring frost on April 16th of which the damages became evident at the end of June. All the tempranillos from all our vineyards suffered the cold and rainy days of June and, due to this, the polinization was not good. As a consequence, we had the second shortest harvest in terms of quantity of the last 10 years. In total, we harvested 479.792 kilos of grapes, which was a reduction of a 46% from a normal year. We started harvesting on October 3rd with the white grapes and on the 7th with the reds, finishing on the 26th of the same month. The weather during the harvest was irregular and with lack of light so the smaller quantity helped the final maturation. The quality was good with averages of 13% alcohol contain for white grapes and 12,8% for the reds. Both, white and red grapes were healthy. Today the wines evolve very well and are showing with an elegant quality.

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 2002

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: 30,000 bottles.