

La Bonera

TEMPRANILLO



HARVEST 2014. AGED FOR 12 MONTHS IN FRENCH AND AMERICAN OAK BARRELS/ 100% TEMPRANILLO/ SOUTHERN DO RUEDA.

VINEYARD

Located on the La Bonera estate in the village of Velascávaro (Valladolid), part of the DO Rueda. This is a family estate that conceals the rareness of the Tempranillo variety within this Designation of Origin. In land that is mainly adapted to the white Verdejo variety, the Tempranillo grape finds a unique expression that produces smooth, elegant and fresh wines.

HARVESTING

Despite what had been expected, the 2014 harvest took place in mid-September as usual. A dry and hot summer reduced the average production per hectare. The grapes harvested this year were of very high quality and produced wines with great structure and a truly elegant nose.

WINEMAKING

The grapes were harvested entirely by hand and selected to ensure only the best from our vineyard. We use alcoholic and malolactic fermentation in stainless steel truncated cone tanks.

AGEING

Aged for 12 months in French (75%) and American (25%) oak barrels. The batches are stirred several times a year to help with the wine's natural stability.

TECHNICAL NOTES

D.O. RUEDA

VARIETAL: Tempranillo

ALCOHOL: 14%

pH 3.77

TOTAL ACIDITY: 4.8 g/l

AZUCARES REDUCTORES: 1.1 g/l

Pita family wines

WINEMAKER'S NOTES

Garnet in colour with shades of violet, clean and brilliant. The first notes on the nose are the red fruits characteristic of this vintage, which are followed by predominant aromas of tea leaves and chocolate. Fresh and silky on the palate. A wine with a light, delicate structure for lovers of elegant reds.

EMILIO JOSÉ PITA
WINEMAKER



RUEDA
DENOMINACIÓN DE ORIGEN