

## VIÑA CONCEJO 2001

**VARIETY** 100% Tempranillo | **PRODUCTION AREA** Finca Carreduñas Pago del Peral | **APPELLATION OF ORIGIN** Cigales  
**YIELD** 4000 kg/ha. | **PICKING METHOD** by hand

### WINEMAKING PROCESS

harvest middle October 2001  
autochthonous yeast  
**pumpover** twice a day with manual  
**"bâtonnage"**  
30-35 days **maceration**  
NO clarification  
NO stabilization  
NO filtration

### AGEING PROCESS

type of oak  
50% American (Missouri)  
50% French (Allier) 225 l.  
**Barriques** 100% new oak  
**ageing period** 18 months  
**bottling date** march, 6th 2004  
**Production** 18.000 bottles (75 cl.)  
750 magnums (1,5 l.)

### WINEMAKER COMMENTS ON VINTAGE, HARVEST AND WINE

**Although the extreme heat waves, the vines remained healthy and active until the end of the season. We got also good yields.**

The northwards orientation of our vineyard together with the lack of rainfall during the harvest allowed the fruit to get a slow and homogeneous ripening process, which gives the wine its rich colours and flavours.

This wine presents a brilliant dark cherry colour. The aroma weaves together lots of ripe black fruit with vanilla, coffee and spice. Elegant oak and smooth, well structured tannins. Lively wine with a lingering ha

