



# DIGMA

## TEMPRANILLO

### RESERVA

#### VITICULTURE

This single variety Tempranillo red wine comes from our best estates, and only in exceptional years. It is the result of the climatic mixture of the soils from 2 estates; Fuentenegro and Galdara, merging the Atlantic influences of the first with the Mediterranean ones of the second.

Our vines grow on the southern slopes of the Obarenes hills, in chalky clay soil, between 500 and 700 metres above sea level and with a north-south orientation. They are trained along trellises, with a planting density of 3,200 vines per hectare and no irrigation.

The vines are grown by means of integrated production, without the use of herbicides, chemical fertilisers or systemic pesticides, ensuring the grapes and their skins mature optimally, as well as with the utmost respect for the environment.

A lot of “canopy management” is carried out, such as removing laterals (new buds) and suckering (removing shoots from previous years), as well as removing some leaves and grapes, always striving to achieve maximum exposure to the wind and sun, improve the microclimate at cluster level and adjust production to the required level of quality. The grapes are harvested into 20 kilo boxes and manually sorted to ensure maximum quality.

#### VINIFICATION

Alcoholic fermentation for 10 days and maceration on the skins for 15 days. Automatic temperature control, with a maximum of 26 degrees. Gentle pumping over and manual cap immersion, depending on the needs of each day. Malolactic fermentation in new French oak barrels. Batonage or daily stirring of the lees to enhance the backbone of our wine.

#### AGEING

The wine is aged for 18 months more in the same barrels. After their time in the barrels the wine is placed in inox vats where their deposits/sediments settle, it then remains in large wooden vats for another 6 months, and they acquire roundness in a natural way: we do not clarify, chill or filter our red wines. Once this process is complete, the wine is laid down in the bottle where it remains for a minimum of 24 months before sale.

#### TASTING NOTES

Very deep cherry. Intense aroma with finesse and elegance. Perfumed, showing first mature red and black fruits that blend smoothly with clove and nutmeg notes and a subtle creamy hint. Powerful, luscious and mouth-filling, with sweet and mature tannins. A really elegant wine, fullbodied yet retaining its fruit and freshness.



**RIOJA**  
ALTA



100% TEMPRANILLO

14°

