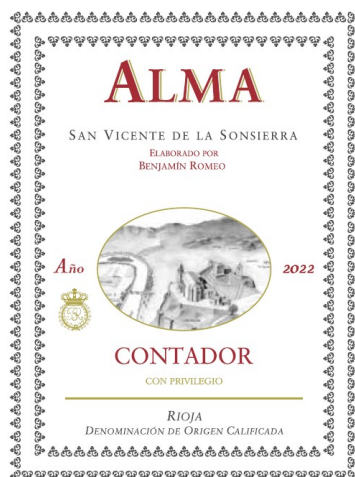


Product Information ALMA 2022



REALASE FOR SALE:
VINEYARDS USED:
MUNICIPALITIES:
REGION:
GRAPE VARIETIES:

March 2025
La Liende, El Bombón and Diasol
San Vicente de la Sonsierra
Rioja
92 % Tempranillo and 8% Garnacha Tinta

VITICULTURE

PRUNING:
SOIL TYPE:
IRRIGATION:
GREEN PRUNING:
PRODUCTION PER VINE:
HARVESTING PERIOD:

Gobelet
Dry
None
Yes
0,9 Kg.
La Liende: September 17th
El Bombón: September 25th
Diasol: September 26th

VINIFICATION

DESTEMMING:
CRUSHING:
FERMENTATION:
"CRIANZA" BARREL-AGEING:
BARRELS TYPE:
CLARIFYING/FINNING:
COLD STABILIZATION:
FILTERING:

Yes
No
Oak vats
20 months
100% New French oak
None
None
None

ANALYSIS

ALCOHOL:
TOTAL ACIDITY:
pH:

14,50 %
5,75 g per l
3,50

PRODUCTION

13.000 bottles

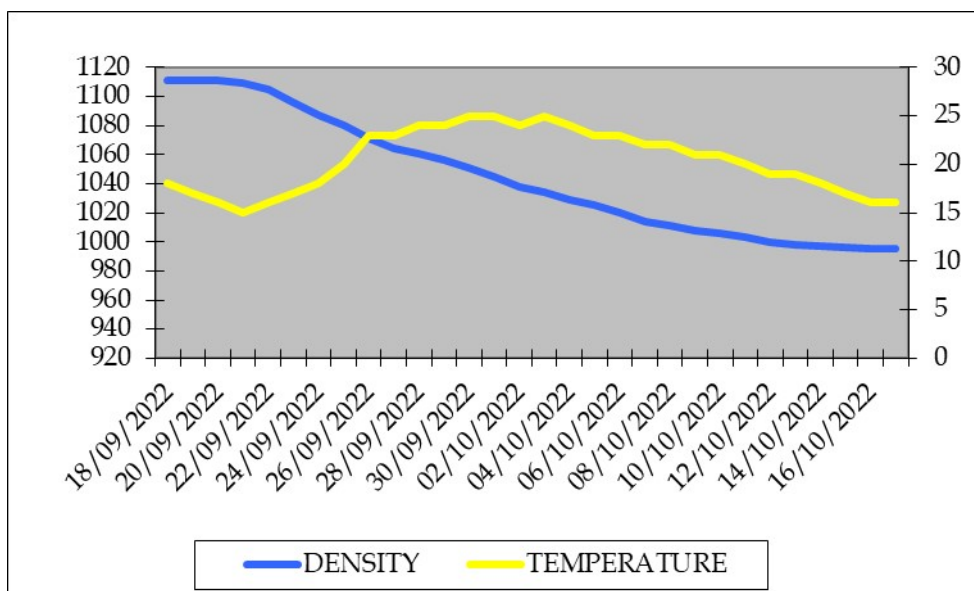
VINIFICATION

Alma 2022 was blended from free-run wine fermented in three French oak vats:

VAT N°	CAPACITY	TYPE	FREE-RUN JUICE	% OF TOTAL
50	7.500 L	Oval	3.850 L	35%
51	7.500 L	Oval	3.300 L	30%
52	6.000 L	Oval	3.800 L	35%
Total			10.950 L	100%

The vineyards of origin and the data obtained during fermentation are as follows:

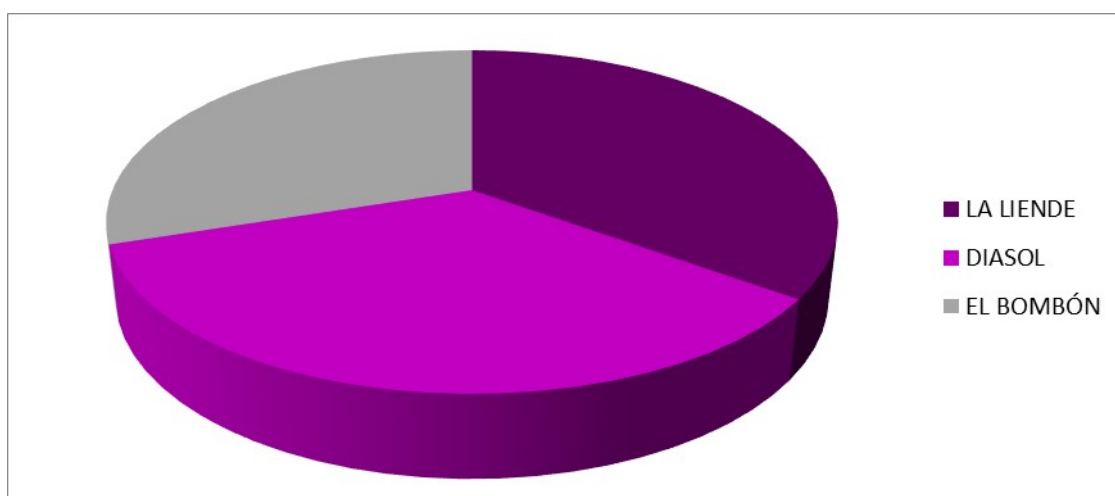
PARCEL	SOIL TYPE	VARIETIES	HARVEST DATE
La Liende	Alluvial	Tempranillo	17/09/2022
El Bombón	Calcareous Clay rich in grip	Tempranillo	25/09/2022
Diasol	Calcareous Clay	Tempranillo and Garnacha	26/09/2022



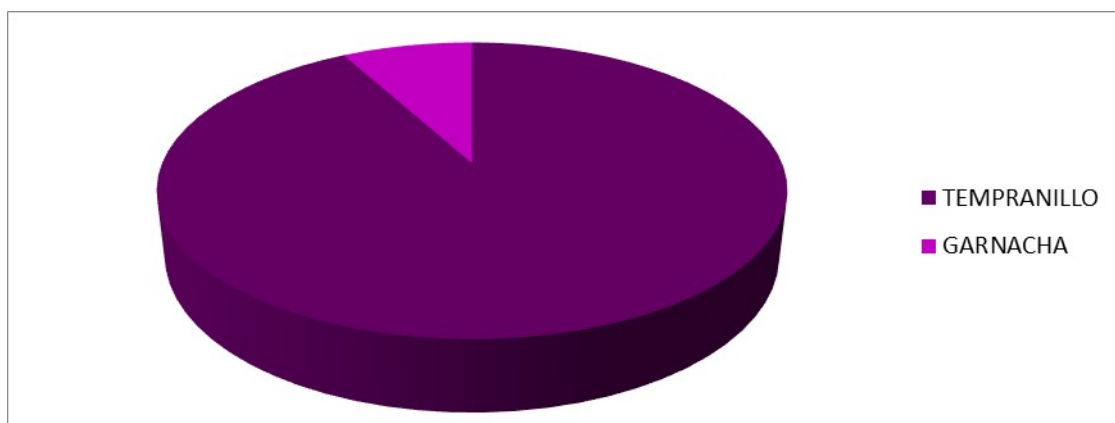
Fermentation began after a 6-day cold maceration at between 10°C and 14°C. Fermentation took place slowly at controlled temperatures of between 20°C and 25°C and lasted 22 days.

The varietal and parcel composition that makes up the final blend are shown in the following tables:

ALMA 2022	
PARCEL	%
LA LIENDE	35%
DIASOL	35%
EL BOMBÓN	30%



ALMA 2022	
VARIETY	%
TEMPRANILLO	92%
GARNACHA	8%



Alma de Contador 2022 has been made by blending grapes from three different parcels that are part of the Sonserrano terroir.

These plots are located at a maximum distance that reaches a radius of 3 km from the winery, which allows extremely fast reception and processing of the grapes. Also, for this wine a special selection of clusters has been made to only produce the highest quality ones. Only the best is collected from each plot.

Tasting Note

Alma 2022 is bright and dense red-violet colour.

The nose is deep, intense and elegant. It shows mineral and balsamic herbs aromas. Also, red and black fruits with spicy notes and a touch of toasted. With wood fine and present. It has a good evolution “with future”.

In the mouth it is subtle and powerful and elegant at the same time. Well balanced in terms of tannin, maturity and freshness. Final is very long and fresh. Bulky and very tasty.