

## CANTIGA 2006 D.O.C. RIOJA

**Daniel Puras** has been raised among vines and cellars, receiving all his ancestors' knowledge. Also, he has several degrees in viticulture, as he always wanted to cultivate his family vineyards in the most natural way possible, limiting the use of treatments to a few "Nature friendly" products. His wines have always been considered among the best in the area.

**Viticulture.** Daniel owns eleven hectares of vineyard, all of them in Briones, Rioja Alta. His oldest vines are now sixty-years old, the rest having been planted between 1985 and 1990. Daniel practices a serious and planned viticulture, focused on quality, with very low yielding –less than 6,000 Kg. by hectare- and very respectful with the environment.



His family vines are located on the historic lands of Valpierre, southeast and south orientated, at an altitude of 450 meters. Drainage is ideal thanks to the lime-stone and clay soils, and to the pronounced slopes. The vines, exclusively Tempranillo, are planted *en vaso* (bush) and on wire. The harvest is made by hand, avoiding the hottest hours of the day to guarantee that the grapes arrive to the winery in perfect conditions.

**The wine.** CANTIGA was made from destalked Tempranillo grapes in October 2006. A long maceration went through at 28° C with frequent *remontages* to extract more colour and aromas from the grapes. It has been matured during five months in French and American oak barrels, which were three years-old. Before its bottling, the wine was decanted several times and filtered very gently to retain all its colour and aromas.

### **Technical information:**

Alcohol by volume: 13,5 % vol.  
Total Acidity: 5,3 gr./litre in tartaric  
Volatile Acidity: 0,50 gr./litre in acetic  
pH: 3,60

### **Tasting notes:**

Intense, dark and bright red colour.  
Its fruity and floral aromas (raspberries, violets) are enhanced by its balsamic and mineral notes coming from the *terroir*. Balance is ported by the toasted and spiced aromas (hazelnuts, coffee and pepper) from its well measured time in oak. Incredibly long for a young wine.