



LALOMBA

SUBJECT *Technical sheet*

WINERY

LALOMBA

WINE

FINCA LALINDE,
ROSADO 2019

Flavour and style in the Rosado from Yerga

Finca Lalinde

The first wine made by Lalomba is a rosé made up of 90% garnacha and 10% viura grapes. Intense, flavoursome and swathed in finesse, its floral character transports you to its origins, the gentle hillsides framed by the harsh atmosphere of Yerga.

Vinification

Picked by hand into 12-kilo crates and then taken by refrigerated truck to the Lalomba winery in Haro, where the grapes are pressed in 90-minute cycles. To make Lalinde, we only use the must produced from the first pressings, the gentlest. The must then macerates with the lees for three days at between 3 and 4 degrees. Fermentation takes place in exclusively designed concrete vats. Ageing is for five months with lees contact.

2019 Vintage

A hot, dry cycle with very pronounced temperature spikes, for example at the end of June. Annual rainfall was only 286 litres, accentuating the arid dryness of the vintage. The average temperature was 14.73°C with a minimum of -0.68 °C on 5 January and a maximum of 38.12 °C on 23 July.

Harvesting began on 22 September.

Winkler thermic scale: 1903 °C.

Technical Data:

Vineyard: Finca Lalinde / Monte Yerga. Rioja Oriental.

Climate: Continental moderated by Atlantic influence.

High altitude area with an abundance of light and aeration.

Area: 5,4ha.

Grape Varieties: 90% Garnacha, 10% Viura.

Training system: Bush vines.

Orientation: North-South.

Planting pattern: 1,50 x 1,70m.

Altitude: 520 m.

Year of planting: 1976

Análisis:

Alcohol content %: 12,81%

pH: 3,32

Total acidity: 5,49 g/l

Volatile acidity: 0,38 g/l

Sugars: 0,51 g/l

Free sulphur: 31,5 mg/l

Total sulphur: 84 mg/l

Color: Pêche



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RAMÓN 'BILBAO