



# LALOMBA

SUBJECT *Technical sheet*

WINERY

LALOMBA

WINE

FINCA LADERO  
2016

All the energy of the mountain in a deep, stimulating wine

## **Finca Ladero**

*The combination of the tempranillo (80%) and garnacha (20%) varieties reflects the most distinctive identity of the Yerga mountains. It is the balance between the profound character and the authenticity that it gets from the proximity to a harsh world for plants; between the stimulating acidity and vibrant juiciness. A luminous wine, with tangible complexity, ebullient with energy and vigour.*

## **Vinification**

*We harvest the grapes into 12-kilo crates and leave them for 12 hours in a cooler. We select them with an optical scanner, berry by berry. They then macerate for five days in concrete vats exclusively designed for Lalomba. During this time slow fermentation begins with the yeast from the vineyard. On the fifth day we inoculate with selected indigenous yeasts. The fermentation temperature is maintained at 24 °C.*

*By combining délestages and pumping over at specific moments we help the process of extraction and maceration. Once fermentation is complete, we macerate the wine for a further 14 days before subjecting it to gentle pressing. The wine is then racked into 225-litre French oak casks which have been used for one vintage and new Hungarian oak casks, where it undergoes malolactic fermentation. The wine matures in these same casks for 16 months, with no racking. After this it is returned to the concrete vats to round off for another 22 months.*

## **2016 Vintage**

*A vintage marked by extreme drought, in which only 280 mm of rainfall were recorded. At the same time it was quite a cool cycle. The maximum temperature was 31.8 °C on 18 July, and the minimum was -3.8 °C on 17 February.*

*Harvesting took place on 21 October.*

*Winkler thermic scale: 1890 °C (zone III).*

### **Technical Data:**

**Vineyard:** Finca Ladero Monte Yerga.

**Climate:** Continental climate moderated by Atlantic influence.  
High altitude area with plenty of light and aeration.

**Area:** 6 ha.

**Grape Varieties:** 80% Tempranillo, 20% Garnacha.

**Training system:** Low espalier.

**Orientation:** East-West.

**Planting pattern:** 2,60x1,20.

**Altitude:** 720 m.

**Year of planting:** 1989.

### **Analysis:**

**Alcohol content:** 14,31%

**pH:** 3,46

**Total acidity:** 6,14 gr/lt

**Volatile acidity:** 0,61

**Sugars:** 0,92 gr/lt

**Free sulphur:** 33 mg/lt

**Total sulphur:** 90 mg/lt

**Depth of colour:** 12,77

**TPI:** 68



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