



LALOMBA

SUBJECT *Technical sheet*

WINERY

LALOMBA

WINE

FINCA VALHONTA
2017

A fine, balanced charm from Rioja's Atlantic outpost

Finca Valhonta

The tempranillo grape expresses its highest degree of harmony and charm in the broad chalky-clay terraces at the foot of the Obarenes mountains. Finca Valhonta comes from high, chilly lands with a strongly defined character, surrounded by woodland; a healthy environment and a unique meeting place for three types of climate, Mediterranean, Atlantic and Continental which seem to manage to recreate a fascinating world of finesse.

Vinification

The harvested grapes are placed in 250-kilo crates and taken to the winery where the berries are selected, berry by berry on an optical sorting table. Then for three days they undergo prefermentive maceration. Little by little the fermentation starts with yeasts which come from the vineyard. On the fourth day the grapes are inoculated with the selected indigenous yeast. The process takes place in concrete vats designed and built exclusively for Lalomba.

The maceration and extraction combine délestages and pumping over at specific moments. After macerating for a further 12 days after fermentation, the grapes are gently pressed and the wine passes into 500-litre French oak barrels, where the malolactic fermentation takes place. The wine is aged for 14 months in these same barrels, with no racking. Then the wine returns to the concrete vats for final rounding off. There it remains for a further eight months.

2017 Vintage

Remembered as the vintage of the big frost of 27 April, in general 2017 proved hot – with an average temperature of 16.74 °C in Villalba – and fairly dry, with only 402 mm of precipitation recorded. The minimum temperature recorded was -3.45 °C on 24 March and the maximum 36.6 °C on 21 July.

Harvesting was on 10 October.

Winkler thermic scale: 1491,4 °C.

Technical Data:

Vineyard: *Finca Valhonta, Villalba de Rioja. Southern slope of Sierra Cantabria.*

Climate: *Moderate Atlantic. Limit of cultivation zone.*

Area: *2,8 ha.*

Grape Varieties: *Tempranillo.*

Training system: *Bush vine.*

Orientation: *North-South.*

Planting pattern: *2,40 x 1,08.*

Altitude: *650 m.*

Year of planting: *2000.*

Analysis:

Alcohol content: *14,51%*

pH: *3,39*

Total acidity: *6,93 gr/lt*

Volatile acidity: *0,62*

Sugars: *0,72 gr/lt*

Free sulphur: *31 mg/lt*

Total sulphur: *90 mg/lt*

Depth of colour: *12,25*

TPI: *69,8*



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RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

RAMÓN BILBAO