



97	96	94	94	92
Decanter	Wine Enthusiast	LW.S.C.	Peñin	Tim Atkin

# LALOMBA FINCA LADERO 2018

*The energy of the mountain  
bottled in a deep,  
invigorating wine.*

## D.O.Ca.

Rioja.

## VARIETIES

70% Tempranillo, 25% Garnacha.

## TERROIR

Upon the fan-shaped foothills of Monte de Yerga, in the heart of Eastern Rioja, Finca Ladero is home to a unique interplay between the aridity of the Mediterranean interior, and the fresher, somewhat more humid influence of the elevated areas of these foothills of the Sistema Ibérico. This location boasts exceptional conditions for grape cultivation with alluvial soils rich in calcareous substrate and a balanced, fertile microbiota.

## 2018 VINTAGE

Minimum temperature: -5.2°C on 27th January. Maximum temperature: 34.6°C on 29th June. Rainfall: 456.5 mm. Average temperature: 16.5°C (mild). Winkler Heat Summation: 1832°C (Zone III).



## WINEMAKING

The harvest is carried out by hand into 12 kg crates. Upon arrival at the winery, the grapes are stored overnight in a cold chamber. The grapes are meticulously sorted using optical selection technology. Pre-fermentation maceration lasts four days, during which fermentation begins slowly with native yeasts from the vineyard. On the fifth day, selected indigenous yeasts are added. Alcoholic fermentation takes place in raw concrete tanks at 25°C, with extraction and maceration handled carefully through a combination of délestage and pumping over at specific stages of fermentation. Next comes post-fermentation maceration for 15 days, after which the wine is delicately pressed using a water bag to ensure gentle and even pressure. Malolactic fermentation occurs in 225-litre French oak barrels (one use) and Hungarian oak (new and one-use). The wine is aged for 14 months in barrels and an additional 28 months in unlined concrete.

## Analytics

Alcohol: 14.39% vol. pH: 3.46  
Total acidity: 6.01 gr/L Volatile acidity: 0.56 gr/L  
Residual sugar: 1.23 gr/L Free sulphur: : 31 mg/L  
Total sulphur: 80 mg/L Colour intensity: 13.57  
IPT: 71

## Technical Data

Vineyard: Finca Ladero, Monte Yerga, Eastern Rioja. Area: 6 ha.  
Climate: Continental, tempered by Atlantic influences. The region benefits from abundant sunlight and excellent ventilation. Training system: cordon. Orientation: East-West.  
Planting density: 2.60 x 1.20 m. Altitude: 720 m. Planting year: 1989.