



**bodegas
ibaiondo**

Reserva
PRODECIMIS
RIOJA 2007

TASTING NOTES

NAME OF THE WINE:	Prodecimis
TYPE OF WINE:	Reserva red
PRODUCTION AREA:	Rioja
VINTAGE:	2007
D.O.C.A. OFFICIAL VINTAGE RATING:	Excellent
GRAPE VARIETIES:	Tempranillo, Viura and Garnacha
TYPE OF BOTTLE:	Tapered Bordeaux

TEST RESULTS

ALCOHOL CONTENT:	14,5% Vol.
TOTAL ACIDITY:	5,2 g/l
PH:	3,6
VOLATILE ACIDITY:	0,6 g/l
FREE SO ₂ :	30 mg/l



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WINEMAKING PARTICULARS:

A wine made with grapes from **Rioja Alavesa**. Made with 65% **Tempranillo** grapes, 30% **Garnacha** grapes and 5% **Viura** grapes.

The grapes were picked manually and quickly taken to the crush pad.

In the winery they were vatted and cold soaked before fermentation. They were fermented at controlled temperatures to ensure the wine-must would maintain all of the grape varieties' CHARACTERISTICS.

The wine was put in French and American oak barrels where it remained for 26 months. After natural fining, it was bottled and laid down for a further 12 months.

HARVEST DETAILS:

It was a healthy, high quality harvest. The growth cycle was long this year and the harvest can be considered particularly long and selective; this benefited fruit quality. The yields were low in general.

Harvest took place between 10 October and 25 October. It was staggered and very selective, following the ripening rate of each individual vineyard. The grapes arrived at the crush pad optimally ripe, with a good balance between the various quality parameters —alcohol content, polyphenols and acidity.

Painstaking care of the vines and manual cluster selection both at the vineyard and in the winery allowed us to obtain top quality wines.

TASTING NOTES

A bright, clean wine with abundant legs. Its deep colour has not evolved excessively. It is a dark cherry-red with garnet-red reflections and some remaining purplish hues. The nose manifests an elegant balance between primary aromas of red fruit, forest berries, jams, and flowers, and the tertiary notes of spices, cloves, nutmeg and pepper, balsamic scents of liquorice and fennel, and honeyed smoky hints, all of which are enveloped in a fine, penetrating sensation of fruit, chocolate and coconut.

Fine, elegant, well-structured entry with a friendly, glyceric mouthfeel. Very well-balanced on the finish, with abundant complex, fresh aromas. It is a wine with a very long, meaty aftertaste; enveloping and fresh.

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