



**bodegas
ibaiondo**

Reserva

PRODECIMIS
RIOJA 2009

TASTING NOTES

NAME OF THE WINE:	Prodecimis
TYPE OF WINE:	Reserva red
PRODUCTION AREA:	Rioja
VINTAGE:	2009
D.O.C.A. OFFICIAL VINTAGE RATING:	Very Good
GRAPE VARIETIES:	Tempranillo, Garnacha and Viura
TYPE OF BOTTLE:	Tapered Bordeaux

TEST RESULTS

ALCOHOL CONTENT:	13,5% Vol.
TOTAL ACIDITY:	5,3 g/l
PH:	3,5
VOLATILE ACIDITY:	0,65 g/l
FREE SO ₂ :	30 mg/l



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WINEMAKING PARTICULARS:

A wine made with grapes from **Rioja Alavesa**. Wine made with 80% **Tempranillo** grapes, 15% **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 24 months. After natural fining with vegetable proteins, it was bottled and laid down for a further 12 months.

HARVEST DETAILS:

The general development of the vineyards throughout the growth cycle of this harvest was good, both in terms of plant development and of plant health. The most notable weather incidents were the high rainfall figures during the dormant period (November to February), the thunderstorms and the hot, dry summer. During harvest, it rained throughout the region between 16 to 18 September, slowing down ripening and favouring the grapes alcohol-phenolic balance. The September rain marked a turning point in obtaining a top quality harvest. From then on and until the end of the harvest, the weather was dry and sunny, allowing grapes to attain optimal maturity while retaining perfect health with practically complete absence of pests and disease.

We began on September 28 and finished by mid-October.

TASTING NOTES

A bright, clean wine with abundant legs. Medium-high depth, garnet-ruby red with light orangey reflections. The nose shows a balance between primary aromas of blackberries, plums and dried fruits, and spicy tertiary aromas, with clove, balsamic, liquorice, cedar, smoky and toffee notes. All of these are enveloped in delicate, penetrating sensations of dairy products, cocoa, tobacco and minerals.

Dry in the mouth with manifest alcohol, although it quickly evinces a fresh, friendly nature, proving warm and very well-balanced. It is a wine with a long aftertaste.

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