



**KIRIOS DE ADRADA**  
ADRADA ECOLÓGICA S.L.  
Bodega y Viñedos de Ribera del Duero

*Wine of the earth, wine of life*  
Pioneers in ecological vineyards and wines from the Ribera del Duero



## KIRIOS DE ADRADA WINES

# Kirios de Adrada Ricotí 2016

*For each sale of this wine one Euro will go towards restoring and protecting the habitat of the endangered Dupont's lark in the Páramo de Corcos*

## TECHNICAL INFORMATION

**TYPE OF WINE:** Top of the range red wine.

**YEAR:** 2016

**COUNTRY:** Spain.

**LOCATION:** Adrada de Haza (Burgos).

**WINE PRODUCING REGION:** Denominación de Origen Ribera del Duero.

**WINERY / PRODUCER:** Adrada Ecológica S.L.

**TYPE OF PRODUCTION:** Ecological.

**ANNUAL OUTPUT:** 4.000 bottles.

## CHEMICAL ANALYSIS

**pH:** 3,82.

**ALCOHOLIC STRENGTH:** 14 % vol.

**FREE SULPHUROUS ANHYDRIDE:** 2 mg/l.

**COMBINED SULPHUROUS ANHYDRIDE:** 0 mg/l.

**TOTAL SULPHUROUS ANHYDRIDE:** 2 mg/l.

**TOTAL ACIDITY (TARTARIC):** 5,47 g/l.

**VOLATILE ACIDITY (ACETIC):** 0,66 g/l.

## TASTING NOTES

**SIGHT:** A red of an intense colour, clean and lively. Violet hues on cherry red.

**NOSE:** A potent, brazen nose with soft floral hints on jams of black and red fruits.

**MOUTH:** Generous, balanced and full bodied, reaffirming the touches of candied berries. A long, pleasant aftertaste.



**BUY THIS WINE**



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SINGLE LABEL



 SEE LABEL

## PRODUCTION

**TYPE OF FERMENTATION:** Spontaneous, without artificial yeast.

**ALCOHOLIC FERMENTATION:** 10 days in stainless steel tank, at a temperature of 24° C.

**MALOLACTIC FERMENTATION:** 30 days in stainless steel tank, at a temperature of 17° C.

**CLARIFICATION:** No clarification.

**CORRECTIONS:** We do not add any products to correct the wine.

**HOLDING:** Sulphurous anhydride in minimal proportions (see chemical analysis table).

**LENGTH OF TIME IN BARREL:** No barrel.

**DATE OF BOTTLED:** August 2017.

## VINE GROWING

**TYPE OF CULTIVATION:** Ecological.

**GRAPE VARIETY:** Tempranillo 80%, Garnacha 15%, Others 5%.

**AGE OF THE VINEYARDS:** 20 years.

**TRAINING OF VINES:** Bush vines.

**SURFACE AREA OF VINEYARDS:** 1 Hectare.

**PRODUCTION YIELD, KILOS OF GRAPE PER HECTARE:** 5.500 kg/Ha.

**SOIL:** Extremely limestone, stony, with deep soils, with loamy texture.

**ALTITUDE:** 920 meters above sea level.

**CLIMATE:** Continental – Mediterranean, with very pronounced maximum and minimum temperatures and very marked differences between day and night temperatures.

**ANNUAL AVERAGE REINFALL 2016:** 504,50 l/m<sup>2</sup>

**GRAPE HARVEST:** Grape picking takes place in the month of October, into 15 kg cases, with a meticulous grape selection.

## PRESENTATION

**SINGLE LABEL:** Measurements: 130 mm x 190 mm.

Material: Tintoretto Gesso adh. Humidity.

**RIBERA DEL DUERO LABEL**

**STAMP OF THE ECOLOGICAL AGRICULTURE COUNCIL OF CASTILE AND LEON.**

**EAN CODE:** 8437005746053

**CORK:** Natural. Measurements: 48 mm x 24 mm

**BOTTLE:** Bordelesa Estandar de 75 cl. Height: 290 mm. Color: green.

**PRESENTATION BOX:** Vaulted cardboard box.

Capacity: Twelve 75 cl bottles.



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