



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

*Vino de la tierra y de la vida*  
Pioneros en viñedos y vinos ecológicos con D.O. Ribera del Duero



## KIRIOS DE ADRADA WINES

# Kirios de Adrada todo

### TECHNICAL INFORMATION

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

**AGEING:** 20 months in French oak barrels.

**YEAR:** 2015

**COUNTRY:** Spain.

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

**WINE PRODUCING REGION:** Ribera del Duero Denomination of Origin.

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

**TYPE OF PRODUCTION:** Ecological.

**PRODUCTION:** 600 bottles.

### CHEMICAL ANALYSIS

**pH:** 3,95.

**ALCOHOLIC STRENGTH:** 14 % vol.

**FREE SULPHUROUS ANHYDRIDE:** 3 mg/l.

**COMBINED SULPHUROUS ANHYDRIDE:** 22 mg/l.

**TOTAL SULPHUROUS ANHYDRIDE:** 25 mg/l.

**TOTAL ACIDITY (TARTARIC):** 4,75 g/l.

**VOLATILE ACIDITY (ACETIC):** 0,49 g/l.

### TASTING NOTES

**SIGHT:** Dark garnet wine with purple tones. Surface satin, velvety. Free dyeing, Noble of bright, clear appearance. Oily, glyceric and dense.

**NOSE:** Wine with good aromatic intensity, typical of this variety. Powerful aromas of blackcurrants, forest fruits, ripe fruits and jams. The tertiary aromas of the wood improve the nose softening the alcohol with toasted aromas.

**MOUTH:** Sweet wine, powerful in mouth and aftertaste, intense in nuances. Spicy woods, cloves, Cinnamon and cocoa, are mixed in the mouth. Tannin sweet and tasty. All in all a very special wine.



**KIRIOS DE ADRADA**

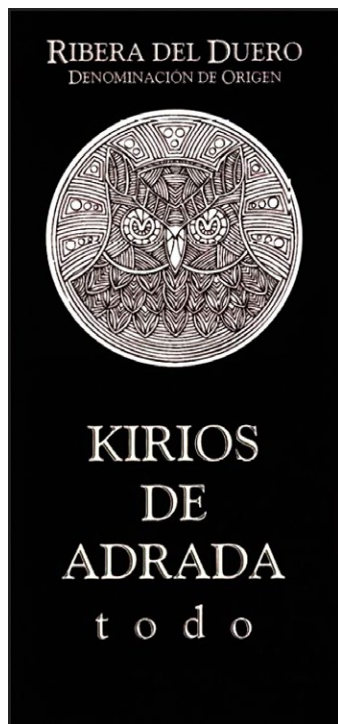
ADRADA ECOLÓGICA S.L.

Bodega y Viñedos de Ribera del Duero

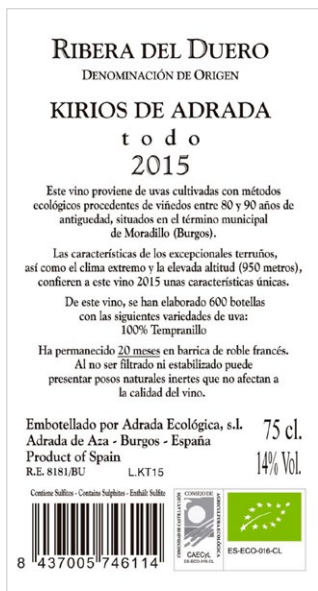
*Vino de la tierra y de la vida*

*Pioneros en viñedos y vinos ecológicos con D.O. Ribera del Duero*

ETIQUETA FRONTAL



ETIQUETA POSTERIOR



## PRODUCTION

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

**ALCOHOLIC FERMENTATION:** Duration: 10 days in French oak barrels at a temperature of 22° C

**MALOLACTIC FERMENTATION:** Duration: 60 days in French oak barrels at a temperature of 18° 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:** 20 months in French oak barrels.

**TYPE OF BARREL:** French oak barrel with a capacity of 225 liters.

**AGE OF THE BARRELS:** 2nd year.

**DATE OF BOTTLED:** August 2017.

## VINE GROWING

**TYPE OF CULTIVATION:** Ecological.

**GRAPE VARIETY:** Tempranillo 100%.

**AGE OF THE VINEYARDS:** 70 – 100 years.

**TRAINING OF VINES:** Bush vines.

**SURFACE AREA OF VINEYARDS:** 2,5 Hectares.

**PRODUCTION YIELD, KILOS OF GRAPE PER HECTARE:** 3.600 kg/Ha.

**SOIL:** Deep siliceous soils, with a Sandy, loamy texture.

**ALTITUDE:** 900 – 1.100 meters above sea level.

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

**2015 ANNUAL AVERAGE REINFALL:** 487 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

**EAN CODE:** 8437005746114

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

**BOTTLE:** 75 cl Bordeaux Stylus. Height: 325 mm. Colour: moss.

**PRESENTATION BOX:** Vaulted cardboard box. Capacity: Six 75 cl bottles.