



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



ÁCRATA WINES - THE FOUR SEASONS

Ácrata Albillo blanco y Pirulés | Spring

TECHNICAL INFORMATION

TYPE OF WINE: Top of the range white wine.

AGEING: 12 months "bajo lías" in French oak.

GRAPE HARVEST: 2019

COUNTRY: Spain.

LOCATION: Adrada de Haza (Burgos).

WINERY / PRODUCER: Adrada Ecológica S.L.

TYPE OF PRODUCTION: Organic (without certification).

ANNUAL OUTPUT: 500 bottles.

CHEMICAL ANALYSIS

pH: 3,37

ALCOHOLIC STRENGTH: 14 % vol.

FREE SULPHUROUS ANHYDRIDE: 5 mg/l.

TOTAL SULPHUROUS ANHYDRIDE: 37 mg/l.

TOTAL ACIDITY (TARTARIC): 5,66 g/l.

VOLATILE ACIDITY (ACETIC): 1,16 g/l.

TASTING NOTES

IN THE GLASS: Gold colour, characteristic of its time in the wood, with oxidative ageing. Clean and bright.

ON THE NOSE: Medium intensity, no reduction, clean nose. Swirling the glass brings out notes of white fruit, hints of white flowers and citrus (grapefruit), with the minerals stepping forward at the end.

IN THE MOUTH: Big, inviting wine. The acidity gives it length on the palate. Glyceric, silky, velvety, round and with a slight bitterness that goes well with the acidity. Very elegant aftertaste, highlighting the fruit from the nose. With the glass empty, the minerals come to the fore.

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KIRIOS DE ADRADA

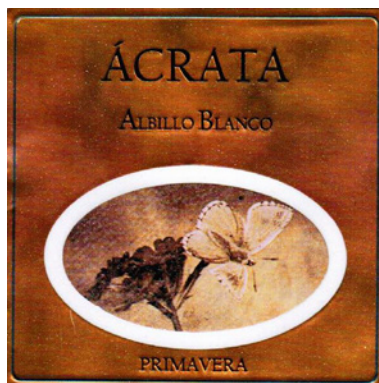
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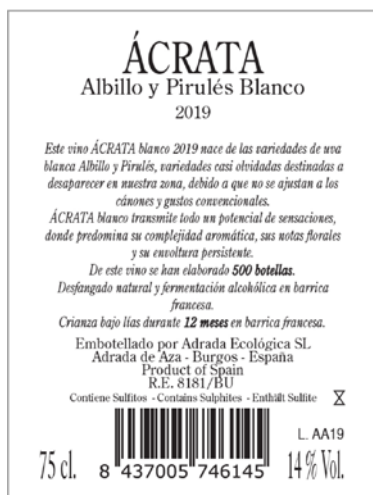
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ETIQUETA FRONTAL



ETIQUETA POSTERIOR



PRODUCTION

TYPE OF FERMENTATION: Spontaneous, without artificial yeast.

ALCOHOLIC FERMENTATION: 3 months in French oak barrels at a temperature of 13° C. Natural debourbage and batonage.

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: 12 months in French oak barrels.

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

AGE OF THE BARRELS: 4rd year.

DATE OF BOTTLED: November 2020.

VINE GROWING

TYPE OF CULTIVATION: Ecological.

GRAPE VARIETY: White Albillo 40 %, Pirulés 50%, other 10%

AGE OF THE VINEYARDS: 70 years.

TRAINING OF VINES: Bush vines.

SURFACE AREA OF VINEYARDS: 0,20 Hectares.

PRODUCTION YIELD, KILOS OF GRAPE PER HECTARE: 3.800 kg/Ha.

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

ALTITUDE: 900 – 1.000 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: 384,5 l/m²

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

PRESENTATION

EAN CODE: 8437005746145

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

BOTTLE: 75 cl Borgoña Optima Stylus. Height: 296 mm. Diameter: 803 mm. Weight: 395 g. Colour: moss.

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



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