



WINE FACT SHEET

KODEN 2009

Wine Description

Sourced from Rioja Alavesa primarily from a single vineyard called "Finca El Soto" - this wine goes through partial carbonic maceration and spends a little time in second year oak. Hand harvested then fermented in stainless steel (with partial whole clusters to extract maximum fruit character) then aged for 6 months in American Oak Barriques.



Tasting Notes

Brilliant cherry red with bright violet tones. Aromas: layered intense red fruit (cherry, strawberry & red currant) with floral overtones. Palate: well integrated oak & hint of spices (liquorice, vanilla & cloves) - gentle, balanced and silky mouthfeel with nice structure and a long finish. Fresh and clean - a charmer!

Vineyard Characteristics

Production Area/name of vineyard	Rioja Alta/Finca El Soto
Size of vineyard (acres):	39,53 acres
Soil Composition:	sand/limestone
Training method:	Doble Cordon Royat
Elevation (feet)	1450
Vines/acre:	1314
Yield/acre (tons):	2.63
Exposure:	North - South
Year vineyard planted:	1990

Producer Profile

Owned by: Alejandro Simó

Winemaker: Pablo Martínez

Total Acreage under vine: 133 acrs.

Estate Founded: 1968

Winery Production Total:
380.000 bottles

Country: Laguardia (Alava) Spain

Winemaking & Aging

Varietal Composition:	100% Tempranillo
Harvest time:	1st week October
First Vintage	2008
Total Bottles Produced:	120000

Fermentation

Fermentation container:	American Oak Barriques
Length of alcoholic fermentation	5
Fermentation Temp (oF)	80.6
Maceration technique	
Length of Maceration (days)	7

Aging

Aging Container:	Barriques
Size of Aging Container	225 liters
Age of container	

Cooperage:	100% American Oak
Aging before bottle:	6 months
Total bottle aging:	13.18

Analitical Data

Alcohol	13.69
PH level:	1.4
Residual Sugar	4.83
Acidity (grams/liter)	26.5



VINOS LIBRES
Selections