



## Los Cipreses de Usaldón 2010

**Denomination:** D.O. Alicante

**Vintage:** 2.010

**Grape variety:** 100% "Garnacha Peluda ("Garnacha Gris", "Lledoner Gris", "Lledoner Pelut").

**Alcohol content:** 14.5°

**Received awards:**

**Average production:** 1.200 bottles

**First vintage:** 2.010

### Vineyard:

**Location:** "Finca Usaldón" (Villena-Alicante), "Pago de Los Cipreses".

**Type of soil:** Calcareous covered with a great amount of stones and pebbles.

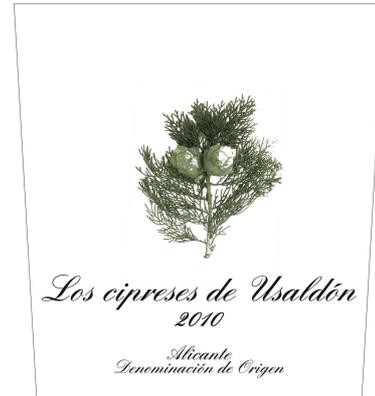
**Crop type:** Organic, no herbicides, no synthesis products, biological control.

**Average age of vines:** 50 years.

**Average altitude:** 700/730mts.

**Vineyard size:** 6.8Ha.

**Special characteristics:** Geologic soil originated by decomposed granite rock, low organic materials.



### Wine making process:

**Time of harvest:** 27/28 Oct 2010, collected manually in boxes of 15 kgs.

**Fermentation:** Fermentation with 15 days of semicarbonic maceration, whole clusters without de-stemming, vinification of 500 liters of wine-juice in the bottom of the barrel formed by the weight of the grapes, without temperature control (15 ° to 18 ° natural, shirtless cold), racking and pressing vertical screw press (13/11/2010), 10 days of alcoholic fermentation shirtless cold from 16 to 19 °, 23.11.2010 racking, malolactic 4-years french oak.

**Ageing:** 4/6 months in 4 years french oak, no rackings.

**Bottling:** April 2011

**Others specialties:** Vinified without addition of SO<sub>2</sub> (Sulfur), yeasts of the vineyard, without enzyme, not bacteria, not clarified, unfiltered and intervened as little as possible.

**Release:** May 2011

### Wine description:

**Color:** Attractive red pale cherry, middle layer, elegant and tear.

**Bouquet:** Big complexity, exotic mature fruit, red fruit, red grapefruit skin, licorice, flowers, bush, cypress flower, garrigue, juniper, dried herbs, defined and elegant.

**Taste:** Silky tannins, long and elegant, femininity, memories of strawberries and mature raspberries, flowers wilted. Balance acidity-alcohol, crystallized stone mineral background.

**Evolution:** Till 5 years.

**Available bottle size:** 75cl.

**Pairings:** Meat, oriental cuisine, pizza, spicy, cheeses.

**Tasting notes:** verema.com

### Further Information:

**Cultivation system:** Short pruning, grapes cultivated in extremely dry **Temperature.**

**Total acidity:** 6.7 gr/L (tartaric acid);

**Sugar content:** 0

**pH level:** 3.7

**Serving temperature:** 15/16°

**Type of glass:** Burgundy or similar.

**Guía Peñín 2012:** 91 Points.