

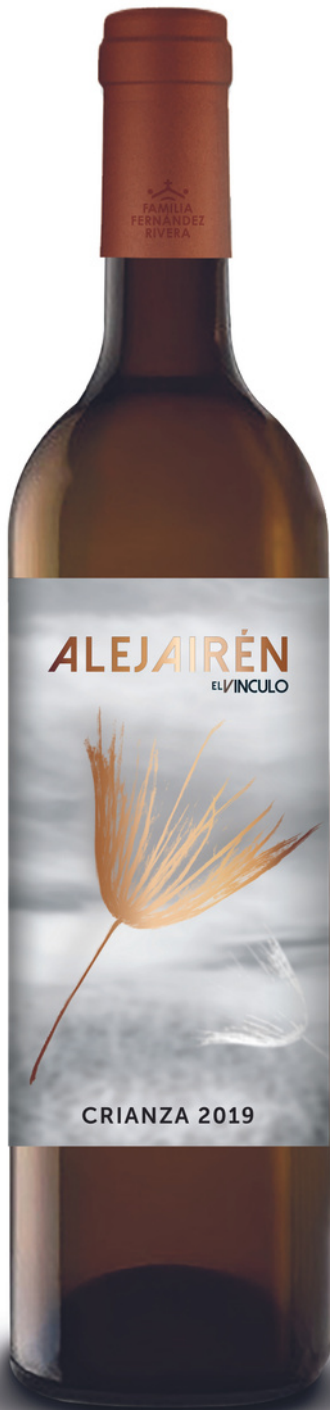
EL VÍNCULO ALEJAIRÉN

CRIANZA 2019



WINERY: **El Vínculo**
 LABEL: **Alejairén Crianza**
 ALCOHOL CONTENT: **14% vol**
 VARIETY: **100% Airén**

The El Vínculo winery was the realisation of a long-cherished dream to produce a great wine in La Mancha. After researching the area's vineyards, we found excellent Tempranillo vines that had become perfectly adapted to the local climate and conditions. Once the red wine production had been consolidated, our focus turned to white wine and in particular to a very special, near-forgotten white grape variety by the name of Airén, which is indigenous to La Mancha. The first vintage was the 2007, made using grapes selected from the Paraje la Golosa estate.



TASTING

APPEARANCE: Intense straw-yellow. Clean and brilliant.

NOSE: An array of subtle notes on the nose with wonderful aromatic harmony. Balsamic and toasted notes come to the fore together with pleasant, gentle hints of stone fruit and attractive touches of anise and lantana.

PALATE: An elegant entry on the palate with a full, smooth mouth-feel but very fresh. A delicious lingering finish with notes of roasted almonds and stone fruit coming through.

SERVING TEMPERATURE: From 12° C.

CONSUMPTION: This wine has been carefully vinified to enable ageing in bottle, which enhances its development.

FOOD PAIRING: Great with starters, such as Iberico ham and foie gras. Also with rice, pasta and fish dishes.



VINEYARD AND WINEMAKING

DESCRIPTION: The vines are located at altitudes of 650m to 750m on semi-plain terrain and are planted north-south with a southern exposure. The grapes are selected from Paraje la Golosa, considered one of the finest wine estates and where high quality grapes are produced.

SURFACE AREA: 3 hectares (7.4 acres).

AGE: 90 years. The vineyards are planted with traditional bush vines and are dry-farmed. This, combined with the special characteristics of the area, results in very low yields but wines of excellent quality.

SOIL: A mix of sand and clay in all parts of the vineyard.

CLIMATE/ HARVEST: Harvested by hand.

The year was characteristically hot and dry. The winter weather was normal in terms of temperatures, and there was an absence of rain. With the arrival of spring, bud-break occurred in warm, dry conditions which set in for a long period, only interrupted by a brief episode of rain in April. This resulted in an early bud-break with marked water deficit stress in the vines which continued throughout the summer in hot weather with extreme temperature highs being reached during the three heat-waves that occurred in June, July and August. These conditions led to a smaller than usual crop size for the region. However, the small size of the berries and bunches ensured a vintage of good quality.

VINIFICATION: De-stemming and pressing to allow spontaneous fermentation to take place in barrels and stainless steel tanks.

AGEING: The wine was aged 14 months in 225-litre French oak barrels, followed by 5 months in bottle before release onto the market.