



EL PÁJARO ROJO 2011
D.O. BIERZO

TECHNICAL SHEET
Grape variety: Mencía

GENERAL CONCEPTS:

Vinified with Mencía grapes sourced from old vines of 30-40 years average, selected from the coolest areas, produces a youthful wine, fruity, that shows the most of the varietal and the soils. Traditional vinification bringing out the fruity and fresh sensations typical of the variety.
Yield: 5.000 kg / ha

2011 WEATHER CONDITIONS:

The 2011 vine growing season was marked by moderate average temperatures with heavy downpours during the spring months. During the harvest, the weather was cool and without rain. As a result, the wine displays a marked Atlantic personality, it is fresh with good acidity and nice varietal aromas.

2011 LABORATORY ANALYSIS DATA

Alcoholic degree: 13.5 % Vol.
Volatile acidity (acetic): 0.6 g/l
Total acidity (tartaric): 5.1 g/l
Free sulphur: 21.0 mg/l
Total sulphur: 80.0 mg/l
PH: 3.68
Residual sugar: 1.3 g/l





VINIFICATION

Plot by plot vinification. Hand-picked grapes rapidly transferred to harvest reception in 20 kg. crates. Sorting table. De-stemming and light crushing. Alcoholic fermentation using indigenous yeasts in stainless steel vats with periodic pump-overs.

AGING AND BOTTLING

Malo-lactic fermentation in barrels.
Maceration of 7 days, 28 ° of fermentation temperature
Aging: 4 months in stainless steel on its lees.
Fining with natural gelatine
Bottled in March 2011
Recommended serving temperature: 15-17° C. Properly stored, this wine will develop positively for 3 years.

TASTING NOTES

Visual Phase: bright cherry red color with violet hints on the edge and high layer.
Nose / Olfactory phase: Deep nose with predominance of red fruits (redcurrant, cherry, raspberry) and floral bouquet (violet flowers).
Palate /Gustatory phase : expressive, with mineral and fruits sensations and an acidity that gives to the wine freshness and elegance.

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