



VIÑAPADRE 2020

"VIÑAPADRE is a wine for every day of the year. Made in the traditional way from old vines located in the foothills and plains that delimit the southwest of the northern plateau. Heterogeneous soils between 800 and 1000 metres above sea level. Wild yeasts and spontaneous fermentation. Unfiltered wine. Handmade. Suitable for storing without haste."

VITICULTURE

Varieties	Vineyards	Soils	Orientation	Age	Treatments
50% Rufete	El Tornadizo in the Sierra de Salamanca. Small plots of old		The vineyard is divided in small plots with different orientations.	From 80 years old onwards.	
15% Aragonés	multivarietal vines with predominance of Rufete.				
20% Garnacha	Sierra de Gredos, located in the EAST continuation of the same mountain range as the Sierra de Salamanca, both part of the Central Peninsular System.	 Granitic sand 80%. Slate schist 20%			
10% Calabrés	Miranda del Castañar in the Sierra de Salamanca. Small plots of old vines.				
5% Others	White grapes from vines planted in different vineyards: Rufete Blanco, Verdejo, Palomino.				

WINEMAKING

Harvest	Alcoholic fermentation	Ageing	Analysis
 Manual harvesting of grapes in 15-17 kg boxes. Rigorous selection 	in open buckets and clay amphoras: - Duration: 10 to 15 days.	Ageing: for 5 months in old oak barrels and vats of different sizes.	Alcohol content 13.9%.
		Bottling: Certified natural cork and burgundy bottle suitable for cellaring.	Total acidity: 5.51 g/l.
in the field and separation of		Production: 7000 bottles of 0.75 l.	pH: 3.03
varieties.		Lot: L-2020	Volatile acidity: 0.59 g/l.