

RUBUS 2018 SPAIN

The Grenache vineyards, which represent 90% of the blend, are mostly vines over 35 years old, they are mainly very small plots planted in Bush vines where the typical characteristics of the same are observed, and where the spirit of survival of the vine. More than 90% is represented by the red Grenache, with the remainder from Grenache hairy, Grenache tintorera and single strains of Grenache Blanca.

Regarding Syrah, they are mainly planted on Wire-trained vines and with irrigation, all mechanized, but where their quality is not diminished since this foreign variety requires another form of viticulture, it needs more water and other cultivation techniques, producing aromatic wines and with a lot of color, adding what the Grenache may lack.

Vinification is done separately, using different strains of Saccharomyces yeast, but also non-Saccharomyces strains to add complexity.

We look for strains of yeast that provide primary aromas in the less old Grenache, in the old one we look for strains that provide polysaccharides from their cell wall and that produce glycerol. For Syrah, vinifications are carried out at a lower temperature to favor primary and secondary aromas, but with successive delestages to bring out color; and at not high temperature so as not to extract herbaceous aromas; and once the alcoholic fermentation is finished, we make a first coupage based on the correction of acidity, to then carry out the Malolactic fermentation and once finished we close the coupage before the brief instance in French oak of part of the coupage, the part that We want to round off by the contribution of tannin from the oak that will polymerize with the tannin of the grape. Before bottling, the wine is clarified to polish edges that we believe must be eliminated in the wine.

TASTING NOTE

Visual: Clear and bright wine with a purple hue that denotes good conservation.

Middle layer of color.

Olfactory: The first impression that stands out is the ripe fruit and red berries, with a French oak assembly that enhances the candied fruit. With the stirring of the glass, after a while, roasted, mocha, coffee and cocoa stand out. The evolution in the glass is constant and pleasant.

Gustatory: The entry into the mouth is easy, with polished and light but elegant tannins, and presents a low but correct acidity that does not quench the wine, makes it interesting and does not tire. It has a long and lasting aftertaste that envelops the mouth.





COOP NIÑO JESÚS

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DATA SHEET

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|--------------------|----------------------|
| Varieties | Grenache 90-Syrah 10 |
| Alcohol | 14.5 % vol. |
| Wine type | Young wine with oak |
| Wine label | Young |
| Quantity Available | 2400 ud. de bottles |
| Upcoming vintages | 45000 ud. |



Análisis

| | |
|--------------------------------|---------------|
| Acquired alcoholic degree | 14.90%vol |
| pH | 3.61 udes. pH |
| Total Tartaric Acidity | 5.66 gr/L |
| Volatile Acidity (Acetic Acid) | 0.48 gr/L |
| Reducing sugars | 0.78 gr/L |
| Dry Extract | 35 gr/L |
| Free Sulfur | 30 mg/L |
| Total Sulfur | 90 mg/L |