

## Pola Antonio Lopez 2014

Grapes for this wine are chosen manually with strict quality parameters on the Mataballo parcel, from gobelet-trained vines, making their production very limited. This parcel was planted by our grandfather and our father, so the name of the wine is our small tribute to their efforts.

The wine is made with the greatest care from destemmed grapes macerated for a long period. The aim is to extract from them the full essence of our land, our grapes and our family tradition to be tasted and felt in a single mouthful.

Vino de Laguardia  
D.O.Ca. RIOJA, RIOJA ALAVESA

**VINEYARD** In Laguardia, at an altitude of 600 m, chalky clay soil. Mataballo parcel covering 0.74 ha, with 45-year-old vines. Yield: 5,000 kg/ha.

**HARVEST** **Harvest:** Exclusively by hand. Strict selection of the healthiest fruit at the peak of ripeness.  
**Harvest date:** 6 October 2014

**GRAPE VARIETY** 100% Tempranillo

**VINIFICATION** Traditional winemaking, 100% destemmed grapes, vatted and fermented for 15 days. Gentle daily pumping over. Controlled temperature between 23º and 25ºC. Maceration with the skins for 15 days, with light pumping over.

**AGING** 12 months in French oak barrels.

**BOTTLING** August 2017

Peñin Guide: 89 points.  
Catavinum: Gold medal.

