

LALOMBA 2018

The jewel from a unique spot



VARIETY

90% Garnacha

10% Viura



2018 CYCLE

The 2018 vegetative cycle began late. After a long, mild autumn, winter arrived with a vengeance. It was a long, severe winter with abundant snowfall and low temperatures. These cold conditions meant the blanket of snow remained for several days on the Rioja soil, filtering slowly into the soil. It was a noticeable year for high rainfalls, well above average, it continued to rain until July. The beginning of September there was a renewed threat of rainfall. But luckily, the month transpired in ideal conditions: summertime temperatures and dry conditions which allowed the sugar levels to build up, acids to break down and the synthesis of varietal aromas. Ripening was slow, staggered but unceasing. Harvesting started on 23 September with the Garnacha and Viura grapes entering the winery for making the rosado wines. Grapes in a perfect state of health, with balanced potential alcoholic strength and good acidity.



VINIFICATION

The clusters are harvested by hand into small 12-kilo crates and then refrigerated and transported to the winery where they are kept in a cold environment for 12 hours. After this they undergo a process of optical sorting to provide the best selection of the whole, stemmed berries, only taking those in perfect condition. These are then transferred to the press where they are gently pressed in a cold, inert atmosphere so as to obtain only the free-run must. This is then stabilised in contact with all the lees for 3 days. This is followed by a process of *débourbage* by gravity and after 24 hours of settling, the clear must is racked off, still in the absence of air, into concrete vats for alcoholic fermentation to commence. Here the evolution of the temperature will be controlled during the entire fermentation process and once the sugars have been consumed, the wine will be kept on the fine lees for 4 months.



TASTING NOTES

A pale, bright, peachy-pink colour with tears present on the sides of the glass. A clean, fine, open nose. A complex spectrum of nuances in which various families of aromas appear, mainly white-fleshed fruit, touches of fresh-cut flowers, hints of citrus and reminders of red berries. On the palate it is intense, with balanced acidity and a certain presence of tannin in the mouth-feel, giving it body and backbone, perfectly integrated thanks to the period of lees contact during the winemaking process. To sum up, it is a harmonious, balanced wine still in the full flush of youth, but with a long life ahead of it, growing in complexity over time.



SERVICE AND FOOD PAIRING

Serve at 11-13°C. Ideal for the aperitif moment. Great companion of fishes like salmon tartare, sushi or burrata and tomato salad.

