

# BAYNOS

2021

**VARIETY** Tempranillo 90% and Graciano 10%.

**TYPE OF SOIL** Poor, with a calcareous clay composition.

**BUSH VINES** Small parcels located in Baños de Ebro.

**CULTIVATION** Organic in the process of certification with biodynamic practices and animal traction.

**YIELDS** 3,500 kg per hectare.

**VINTAGE** Temperate and dry. Winter was wet and mild. The December and January rain and snow provided good water reserves which was much needed by the plants as it did not significantly rain again until June. The start of spring, which was warm and dry, allowed the plants to bud a week earlier than usual and continue flowering and setting without difficulties. In June, summer storms added nearly 100 mm of precipitation in that month alone to refresh the vines. The rest of the summer was cool without much water, thus limiting yields. It rained again in early September, which brought relief from the summer drought before harvest on 19th September, resulting in grapes with excellent concentration and balance.

**WINEMAKING** The grapes were destemmed but not crushed. Alcoholic fermentation in cement vats with indigenous yeasts, and subsequent malolactic fermentation also in cement vats.

**AGED** 20 months in French oak barrels.

**PRODUCTION** 11,833 bottles, 231 magnums and 20 double magnums.

**BOTTLED** July 2023.