

HACIENDA PRADOLAGAR 2016

"Noble Wines of Rioja"

Grape Variety	80% Tempranillo, 20% Mazuelo
Date of Harvest	17th September and 14th October 2016
Aging	23 months in 100% new French oak barrels
Bottling date	7th June 2019
Vineyard name	"La Victoria"
Area	6 hectares
Average vineyard age	40 years
Classification	Generic
Soils	Gravel with a high percentage of limestone elements, such as stones, pebbles and gravel throughout its depth. Fine earth with chalky nature.
Production	4,899 Bottles (750 ml) 15 Magnums and 5 Jeroboams
Winemaker	Ana Barrón
Wine Consultant	Xavier Ausás

HP 2016 ANALYSIS

ABV	14,35%
pH	3,68
Acidity	5,7 gr/l.



2016 HARVEST

The 2016 vintage at Marqués de Vargas began with a late budding; but excellent flowering and pollination conditions for all varieties led to a very abundant and productive harvest.

Over the course of the crop year a lot of time and work was spent on both the soil and vegetation to find the right balance for the vines. The correct balance between vegetative growth and healthy vines throughout the vineyard should be highlighted.

After a winter followed by a rather wet spring, the climatic conditions were dry, with very high temperatures and plenty of sun; by the end of July, the most productive and early plots began to see slower vegetative growth. Ripening took place as expected, influenced by a notable lack of rainfall. The weeks before the start of harvesting saw high summer temperatures with a wide thermal range throughout the various plots. The harvest took place between the 22nd September and the 21st October and was selectively phased to ensure all the grapes were cut at the optimum moment of ripeness.

WINEMAKING

Manual harvesting in 12 kg boxes, according to the maturity and variety of each plot. The grape bunches went into refrigeration chambers within minutes of being picked. They were kept overnight at a controlled temperature of between 6-8° C before being hand selected the following day on the harvest table.

Production in tanks was adapted according to each type of soil. Indigenous yeast was used from the various plots. For the ageing process, different types of oak were employed depending on the individual fruit and softness of the tannins in the final coupage or blend of grapes.

OUR FIRST IMPRESSIONS

Hacienda Pradolagar 2016 is a harmonious blend of the elegance and precision of the Tempranillo and the generosity and roundness of our Mazuelo. A delightful wine with a prolonged finish that reveals its extraordinary qualities little by little. Represents concentration, intensity and longevity. Will grow in value over time in the bottle, where the various elements are perfected assembled.