

# ¿POR QUÉ NO? SELECTIONS



## LA LOBA (DO Ribera del Duero)



**La Loba 2019**

**100% Tempranillo**

**Aging: 9 months in used French oak and 1 year in bottle**

**Vineyard: Organic in practice**

**Alcohol: 14% Alc by Vol**

**Production: 6,960 bottles**

**Background:** La Loba wine originates in the small village of Matanza de Soria in a cooler area just inside the border of the DO Ribera del Duero. Owner, winemaker, and viticulturist, Ana Carazo farms small vineyards of recovered (mostly pre-phylloxera) 100-year-old Tempranillo vines. At 900-1,000 meters above sea level, Ana's vineyards are influenced by long, cold winters, moderate rainfall, occasional late spring frosts, and summers with cool nights. Viticulture and harvest are entirely manual and carried out by Ana with the help of her friends and family.

**Grapes:** 100% Tempranillo from organic, recuperated 100-year-old vines in the high elevation (900-1,000 meters) eastern edge of Ribera del Duero.

**Soils/Climate:** Soils are a combination of sand, gravel, and clay with a high concentration of sand contributing to the native rootstock's ability to evade phylloxera. 2019 was a dry and mild year. The lack of rainfall until the beginning of spring delayed initial fruit set, but allowed for a long and even development.

**Viticulture:** Organic in practice. 2.5 hectares manually harvested by friends and family.

**Winemaking:** Spontaneous fermentation and gentle racking by gravity. Aged for 9 months in used 225L French oak barrels and aged an additional year in bottle prior to release.

