



WINERY: BODEGAS HYDRIA
TYPE: RED WINE
DESIGNATION OF ORIGIN: PDO BULLAS
GRAPE VARIETY:
ABV: 15%

BRAND: 12 COMPASES
VINTAGE: 2016
COUNTRY: SPAIN
67% Monastrell + 33% Tempranillo
Production 18.000 bottles (750ml)



VINEYARD:

Located in a natural environment, mountain range in Brunete, Lavia and Cambrón in the Valley named Hoya de los Hermanos (Cehegín, Murcia) at an altitude of about 800 meters at the foot of the North face of the mountain range in Lavia. Organic viticulture.

Monastrell, vineyard of more than 50 years in gobelet training. Tempranillo, vineyard more than 30 years in double cordon training.

SOIL:

Limestone composition and clay-franc texture, allowing lengthen ripening so as to obtain a higher polymerization of polyphenols providing good structure to the vineyard wine.

CLIMATE:

Mediterranean. Mild winters and warm summers. Little rainfall. The mountains that surround this valley create a particular microclimate, protecting the vineyard from frost and strong winds.

HARVEST:

It was held on October the second week 2016. Manual collection in 16 kg boxes

WINEMAKING:

Each plot is vinified separately in L 5,000 stainless steel tanks. Selection on table.

Destemmed and soft grape crushing. Minimal intervention wines. Neither stabilised nor clarified.

Cold pre-fermentation maceration to enhance the aromatic and gustatory complexity, as well as its color.

Low temperature fermentation with gentle pump-overs.

Malolatic fermentation in barrels.

AGING:

8 months on french and american oak (225L)