



SUBJECT *Technical sheet*

WINERY

LALOMBA

WINE

FINCA LALINDE,  
ROSADO 2020

Flavour and style in the Rosado from Yerga

### **Finca Lalinde**

*The first wine made by Lalomba is a rosé made up of 90% garnacha and 10% viura grapes. Intense, flavoursome and swathed in finesse, its floral character transports you to its origins, the gentle hillsides framed by the harsh atmosphere of Yerga.*

### **Vinification**

*Picked by hand into 12-kilo crates and then taken by refrigerated truck to the Lalomba winery in Haro, where the grapes are pressed in 90-minute cycles. To make Lalinde, we only use the must produced from the first pressings, the gentlest. The must then macerates with the lees for three days at between 3 and 4 degrees. Fermentation takes place in exclusively designed concrete vats. Ageing is for five months with lees contact.*

### **2020 Vintage**

*The vegetative cycle began on 22 March. After a mild, wet winter, the plants began to develop without problems. The cycle, with a high level of moisture, required careful management of the soil to help the accumulated water to drain correctly. 415.2 mm of rain was recorded over the whole cycle, but especially during the spring. A year with good canopy, good leaf condition, which helped to provide shade in both the garnacha and viura vines to preserve fresh aromas and good acidity, so characteristic of Finca Lalinde. Winkler Index: 1803.32 °C/day. The grapes for the rosado were harvested on 19 September at dawn, with a cool end to the ripening period, something vital for preserving the primary aromas.*

### **Technical Data:**

**Vineyard:** Finca Lalinde / Monte Yerga. Rioja Oriental.

**Climate:** Continental moderated by Atlantic influence.

High altitude area with an abundance of light and aeration.

**Area:** 5,4ha.

**Grape Varieties:** 90% Garnacha, 10% Viura.

**Training system:** Bush vines.

**Orientation:** North-South.

**Planting pattern:** 1,50 x 1,70m.

**Altitude:** 520 m.

**Year of planting:** 1976

### **Análisis:**

**Alcohol content %:** 12,95%

**pH:** 3,27

**Total acidity:** 6,15 g/l

**Volatile acidity:** 0,38 g/l

**Sugars:** 0,62 g/l

**Free sulphur:** 32 mg/l

**Total sulphur:** 76 mg/l

**Color:** Pêche



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