

## THE STRENGTH OF A NAME

EXCELENCE BORN OF THE UNIQUENESS OF A LAND, ITS CLIMATE AND ITS ENVIRONMENT



NORTHERN FAÇADE OF THE CASTLE AND VINES OF THE PROPERTY (PHOTO OF CASTLE), AND BUNCHES OF 'TEMPRANILLO' BEFORE THE HARVEST (PHOTO OF BUNCHES).



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# DIGMA

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THIS WINE RESULTS FROM THE COUPLING OF THE CLIMATE AND THE SOIL OF TWO VINEYARDS, FUENTENEGRA AND GALDARA, THAT BLEND HARMONIOUSLY ATLANTIC AND MEDITERRANEAN INFLUENCES. THE FORMER LENDS THE TEMPRANILLO FRUITIER, LIVELIER FEATURES; THE LATTER, A MORE MATURE BOUQUET. THE CHARACTERISTICS OF THE SOIL, ADDED TO THOSE OF FIRST-RATE OAK, ROUND OFF A WINE CRAFTED TO IMPRESS.



## VINEYARDS AT THE LIMIT

48 HECTARES OF OUR OWN VINES, MOSTLY TEMPRANILLO, LYING IN THE RAIN SHADOW OF THE OBARENE MOUNTAINS, AT AN ALTITUDE BETWEEN 550 AND 700 METERS AND LESS THAN 3 KMS. AWAY FROM THE WINERY. THE LOW-FERTILITY, CLAYEY-LIMEY SOIL IS DRY FARMED.



## PERSONALISED CRAFTING

THE FERMENTATION IS CARRIED OUT IN FRUSTOCONICAL STAINLESS STEEL VATS OF A CAPACITY BETWEEN 5000 AND 9000 LITRES WITH AUTOMATIC TEMPERATURE CONTROL AND MICRO-OXYGENATION. EACH SINGLE VINEYARD IS HARVESTED AND VINIFIED SEPARATELY TO BRING OUT ITS SINGULAR CHARACTER.

## UTMOST CARE

EVERY VINE UNDERGOES LEAF TRIMMING AND REMOVAL OF EXCESS CLUSTERS IN ORDER TO ADJUST THE QUANTITY OF THE HARVEST TO ITS POTENTIAL. OUR WHOLE YIELD IS HANDPICKED IN 25-KG. CRATES. IT THEN GOES THROUGH A MANUAL SELECTION, FINALLY ENSURING THAT ONLY THE BEST CLUSTERS ARE USED TO CRAFT THIS WINE.



## NOBLE BARRELS

MALOLACTIC FERMENTATION IN NEW FRENCH OAK BARRELS, OF DIFFERENT ORIGINS AND DEGREES OF TOASTING IN ORDER TO OBTAIN AS COMPLEX A SENSORIAL PALETTE AS POSSIBLE. BATONAGE OR DAILY STIRRING OF THE LEES TO ENHANCE THE BACKBONE OF OUR WINE, WHICH WILL AGE IN THE SAME BARRELS FOR 10 MONTHS.

## REPOSE

AFTER THEIR TIME IN THE BARRELS, ALL OUR WINES ARE PLACED IN THE LARGE FRENCH OAK VATS WHERE THEIR DEPOSITS/SEDIMENTS SETTLE AND THEY ACQUIRE ROUNDNESS IN A NATURAL WAY: WE DO NOT CLARIFY, CHILL OR FILTER OUR RED WINES. THEY FINALLY GO TO THE BOTTLE RACKS, WHERE THEY WILL SPEND NO LESS THAN 10 MONTHS MATURING.



## FORMATS AVAILABLE

FIRE-SEALED WOODEN BOX WITH SIX BOTTLES 75CL.

SCORES	
PENIN GUIDE:	92 POINTS
PROENSA GUIDE:	91 POINTS
EL PAIS GUIDE:	3 BUNCHES
VIVIR EL VINO GUIDE:	94 POINTS
GREAT RIOJA TASTING 2006: 10 <sup>TH</sup> BEST RIOJA RED	

TASTING NOTES • DIGMA	
COLOUR	VERY DEEP CHERRY.
NOSE	INTENSE AROMA WITH FINESSE AND ELEGANCE. PERFUMED, SHOWING FIRST MATURE RED AND BLACK FRUITS THAT BLEND SMOOTHLY WITH CLOVE AND NUTMEG NOTES AND A SUBTLE CREAMY HINT.
PALATE	POWERFUL, LUSCIOUS AND MOUTH-FILLING, WITH SWEET AND MATURE TANNINS. A REALLY ELEGANT WINE, FULLBODIED YET RETAINING ITS FRUIT AND FRESHNESS.
GRAPE VARIETIES	100% TEMPRANILLO

RECOMMENDED SERVING TEMPERATURE	17-19°C
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