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Vintage



The wine is born in the vineyard

The cultivation is strictly controlled, from the beginning of the preparation of the ground, working with great care and detail. This process is reflected in the 6 varieties [1] of grape that exist on the estate.

Tempranillo, Merlot, Cabernet-Sauvignon, Syrah, they are our vine stocks more ingrained than with the recent incorporation of Petit Verdot and Verdejo form a wide range of varieties that give, together with the climate and soil, complex and well-balanced wines of distinct character.

The upright formation and planting maximizes the effect of the abundant hours of sunshine and provides a small ecosystem for each of the vine stocks and for the whole vineyard.

From the vineyard to the wineglass, the wine-making process combines the know-how with modern facilities and a distribution network that allows our wines to reach every corner of the world.

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http://www.fincaelrefugio.es/insijos/imagenes/vendimia2.jpg
Vintage1

Grape Harvest

The development of the wine is analysed every week. We pay special attention to several

points, such as acidity, weight, ph, density, etc., which permits the determination of the likely alcoholic content. We perform the Line of ripening which will determinate the date of the grape harvest. This Line of ripening is performed for each grape variety, allowing a varietal production.

Vintage2

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Alcoholic Fermentation

The fermentation temperature control is very important. That temperature is set at 28?C, and it is mantained by using cold water around the stainless steel tanks. We take out the wine after six or ten days. During this time we stir the wine three or four times a day.

Taking Out the Wine

We separate the first wine and give the rest of the wine to the pressing process.

Malolactic Fermentation

After completing the alcoholic fermentation, malolactic activity is performed, turning "malic acids? into "lactic acids".

Fermentation1

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Turning into Wines

The elaboration process finishes with the tasting of all the different varietal wines. Our tasting

panel selects the best wines for our young and also for our Crianza and nextly Reserva wines.

Tweet [2]

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Tempranillo
Syrah Roble
Cabernet
Petit Verdot
Quorum

Syrah Rosé
Verdejo
Sill Red
Sill Rosé
Sill White



Links:
[1] http://new.fincaelrefugio.es/en/varieties
[2] http://twitter.com/share

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