

BODEGAS JIMÉNEZ-LANDI

BAJONDILLO 2008

- **AREA:** Denomination of Origin MÉNTRIDA (TOLEDO)
- **TYPE OF WINE:** Red aged in wood
- **WINEMAKER:** Daniel Gómez Jiménez-Landi
- **VARIETIES:** Syrah, tempranillo, merlot, cabernet sauvignon
- **AGRICULTURE:** Ecological
- **VINEYARD:**
 - Location of the vineyard: all the vines are found in the municipal area of Méntrida.
 - Climate: Continental - Mediterranean
 - Soil: Sandy-clay of granite origin.
 - Plots: La Dehesa del Caño: Bajondillo (2.8 hectares), El Cristo (5 hectares), Pico Federico (1.3 hectares).
 - Exposure: depending on the vine.
 - Altitude: 600 metres
 - Age of vines: 4 years
- **PRODUCTION:** harvested by hand in small cases, whole grape with stalk removed placed in stainless steel containers, cold pre-fermentation maceration (2-5 days), gentle extraction, maceration between 15 and 20 days. Natural malolactic fermentation in barrels. Ageing on lees.
- **AGEING:** 5 months in new French oak barrels of 500 litres.
- **SUGGESTIONS**
 - Serving temperature: 16°
- **PRODUCTION:** 20,000 bottles.