

## La Halconera

An exclusive, minority grape variety unique to Rioja

# 2021

D.O.C.A.  
RIOJA

### GRAPE VARIETY

Maturana Tinta.

### VITICULTURE. IDENTITY

This variety was recovered after almost disappearing in Rioja. Re-grafting the Bodega's vineyards so as to cultivate this variety. Following two years of intense work, the first grapes of Maturana begin bearing fruit from the grafted vineyard. This grafting also entails redesigning the entire structure of the vine (arms, spurs, guided vegetation,...),

Maturana is a complex and demanding variety, in terms of handling, although rewarding in quality when well managed. Its grapes are small with loose clusters, fine skins that are very rich in polyphenols. As a result, they are sensitive to direct sunlight (raisin risk), and are highly susceptible to fungal decay (botrytis) when ripening. A long cycle is needed to achieve full maturation. Failure to respect the deadlines may cause strong hints of green pepper (pyrazines).

### PREVAILING CLIMATE

Post-Covid pandemic year, with a cold and harsh winter ("Filomena" Snowfall), ensuring a good water reservoir. The summer was hot and dry. Some storms occurred just before the harvest. Lengthy ripening, the picking takes place later than average, and this vineyard is harvested in mid-October, with sunny days, mild temperatures and a great thermal contrast between day and night. A perfect and thorough harvest.



### ENÓLOGOS BODEGA

Fernando Costa, Emilio González & Manuel Iribarnegaray.

### HARVEST

The clusters from the initial years of grafting are produced as trials but are not released onto the market. Only from the 2021 vintage onwards do we achieve the high standards required for this type of wine. Handpicked entirely, in 15 kg crates. After cooling the grapes in cold stores, they are de-stemmed and then transferred to wooden casks using elevator conveyor belts..

### SOIL

The soil is mainly clayey-calcareous, with some limestone and abundant gravel. The composition and texture of these soils encourage early harvesting and ripening of the grape clusters..

### VINIFICATION

Utmost respect for the variety, with delicate "vatting" but without pressing or crushing. Fermented with natural yeast and low temperatures. Mild pumping over in order to draw out the intensity of the aromas, colour and tannins, although without excessive extraction.

The Maturana features a rich colour, good acidity and a high polyphenolic structure. After the alcoholic fermentation it undergoes malolactic fermentation in new French oak barrels..

### AGEING

Approximately 18 months in new and semi-new French oak barrels with a minimum of six months aging in bottle..

## TASTING NOTES

Its deep colour suggests vigour and a style of its own. On the nose, it can start off timid until well-oxygenated. However, after opening it reveals a complexity of ripe black fruit notes, creamy nuances of fine toast and liquorice hints of maceration along with stone fruits. Its uniqueness bursts on the palate. The initial fresh fruit is superimposed by the rounded, voluminous flavours of dense, juicy, ripe tannins. Very characteristic finish, tannic, agreeable and vivacious. Extremely promising with great potential for further growth in subsequent vintages.

97 GUIA PROENSA

GRAN ORO

Concurso Real Casino de Madrid

91 GUIA PEÑIN

93 GUIA GOURMETS

Serve at: 14° C.  
Alcohol : 14,5% Vol.

Apt for vegans

