



# EXCELLENS SPECIAL CUVÉE

2018

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D.O.Ca. RIOJA

*Crianza red of singular character*



## VINEYARDS AND YIELDS

A selection of vineyards that are from 20 to 35 years-old. Vineyards selected exclusively in and around Cenicero (Rioja Alta), from both higher and cooler parcels (600m) as well those located on lower grounds (400m). As a result, the Tempranillo grape offers a wide variety of characteristics, in keeping with our area's diverse geography.

## VINTAGE 2018

The 2018 vintage developed in a wet year with abundant rainfall in winter and spring, creating optimal water reserves to ensure a favourable vegetative cycle in the face of a hot, dry summer.

## SOIL

Mainly clay and limestone and some parcels with more iron-rich subsoils. These range from vineyards planted on gentle hillsides to those 'drooping' at the town's highest altitudes.

## HARVESTING

100% manual, parcel by parcel. This takes place as the grapes reach maturity, which means having to return to some of the vineyards several times depending on the orientation of the vines or if these are planted at different altitudes.

## VINIFICATION

The grapes are de-stemmed and crushed. Alcoholic fermentation and long skin-contact maceration for 25 days in stainless-steel tanks at controlled temperatures of 25-28°C. Malolactic fermentation in stainless-steel tanks.

## TOTAL TIME IN BARREL

14 months in medium-toasted French oak barrels that add mild complexity and delicious tannins.

## AGEING IN BOTTLE

12 months minimum before release.

## TASTING NOTES

Excellens Cuvée has a bouquet of ripe fruit and refined oak secured by its meticulous ageing process. On the palate it transmits body and balance. Its array of flavours and tannins blend together harmoniously resulting in a smooth and elegant structure.

Serve at: 16-17°C.

Alcohol content: 14,5 % Vol.

## DATE OF RELEASE

April 2022

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GRAPE VARIETY  
100% Tempranillo

PREMIUM WINE OENOLOGISTS  
Fernando Costa, Emilio Gonzalez &  
Manuel Iribarnegaray

Wine suitable for vegans

