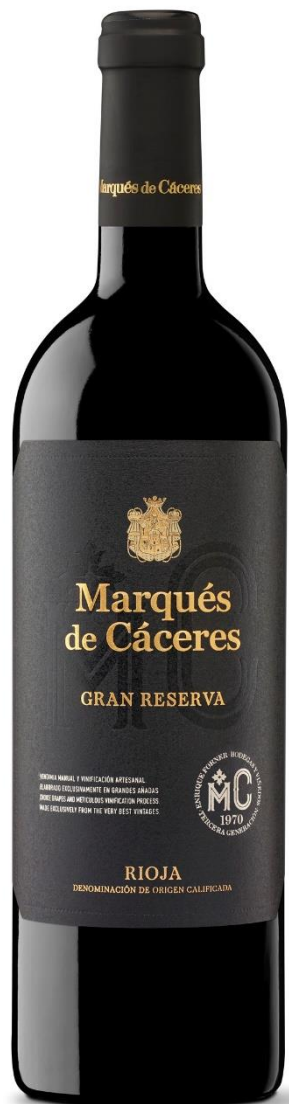


2014

D.O.Ca. RIOJA

*A choice, classic style wine only produced from
the best vintages*



VARIETIES

85% Tempranillo, 8% Garnacha tinta, 7% Graciano

PREMIUM WINE OENOLOGISTS

Fernando Costa, Emilio Gonzalez &
Manuel Iribarregaray

COMERCIALISATION: October 2021

AWARDS:

DECANTER 2023 (92 Points)
TIM ATKIN 2022 (93 Points)
GUÍA GOURMET 2022 (95 Points)

VINEYARDS-YIELDS

Special selection of old vines from Rioja Alta and Rioja Alavesa, aged between 65 and 85 years old. Very low yields of between 3,000 and 4,500 kg/ha due to the age and limited vigour of the vines.

Produced mainly with Tempranillo grapes from vineyards planted at different altitudes in Cenicero, Elciego and Laguardia.

This vintage is blended with small quantities of red Garnacha and Graciano grapes. The red Garnacha grapes come exclusively from vineyards in Rioja Alta, located in Cenicero and Nájera, allowing us to achieve finesse, freshness as well as structure. The Graciano is mostly harvested in Elciego, where we obtain the unique character of delicacy, "grace", liveliness and colour.

SOIL

Mainly clayey-calcareous, of shallow depth and very poor.

PREDOMINANT CLIMATE

A warm, dry Spring, which resulted in an advanced sprouting period. Cool and stormy start to the summer. Thanks to a drier end of the season in September and many hours of sunshine, perfect ripening was achieved.

HARVEST

100% manual harvest parcel by parcel. Phased according to the ideal conditions of each plot and variety.

VINIFICATION

Bunches destemmed with maximum care. Alcoholic fermentation at a controlled temperature. Maceration with skins extended for up to 30 days, to extract colour, flavours and tannic structure. Malolactic fermentation in new French oak barrels or in stainless steel tanks, subject to the batches of wine. Once malolactic fermentation is complete, all the wines are transferred to barrels, and racked every 6 months.

AGING IN BARREL

24 to 26 months, depending on the origin of the vines and the types of barrel. New French oak barrels and second wine barrels.

AGEING IN BOTTLE

4 year minimum before release.

TASTING NOTES

Intense colour with a slightly brick-red border. Very complex bouquet of balsamic notes with fine wood notes. Full-bodied palate with ripe plum and sweet spices over toasted flavours. It maintains the freshness of a subtle vividness that promises excellent ageing potential. Flavoursome, full-bodied with a lingering finish.

Serve at 17°C.

Alcohol content: 14% Vol.