

*Gran Reserva*A CHOICE, CLASSIC STYLE WINE ONLY
PRODUCED FROM THE BEST VINTAGES

2018

D.O.C.A.
RIOJA

GRAPE VARIETIES

Tempranillo and other varieties.

2018 VINTAGE

2018 was a year of abundant rainfall throughout the winter and spring, providing sufficient water levels guaranteeing a healthy growth pattern in the midst of a particularly hot, dry summer.

SOILS

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

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.



WINEMAKERS

Fernando Costa, Emilio González & Manuel Iribarnegaray.

HARVESTING

Late harvest in October. Plot by plot, entirely by hand.

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.

TOTAL TIME 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, deep colour revealing slightly reddish tints. Pleasant bouquet with smooth notes of complexity from careful ageing, leaving vibrant notes of ripe black fruit combined with fine, delicate wood. The wine reveals its complexity as it evolves, offering a spicy undertone and lactic notes with a harmonious structure. Consistent and balanced through time due to the good work of the winemaker and winegrower, this wine preserves all its harmony: a long, complex finish, sweet fruitiness and noble wood, expressing a vibrant, lively character with personality.

97 GUÍA GOURMETS

93 GUÍA PEÑÍN

Serve at: 17° C.
Alcohol content: 14% Vol.

Wine suitable for
vegans

