

*Reserva Edición Limitada*PRODUCED EXCLUSIVELY
IN THE BEST VINTAGES

2019

D.O.C.A.
RIOJA

GRAPE VARIETIES

Mostly Tempranillo, with a slight contribution of Graciano and Garnacha.

CLIMATE 2019

Mild and humid year. Early budding thanks to humidity and mild temperatures in spring. Hard summer with strong heat and drought, alleviated by occasional storms. Dry, healthy vegetative periods, leading to optimum ripening. Slow and gradual harvest, thanks to incredibly good weather and no storms.

SOILS

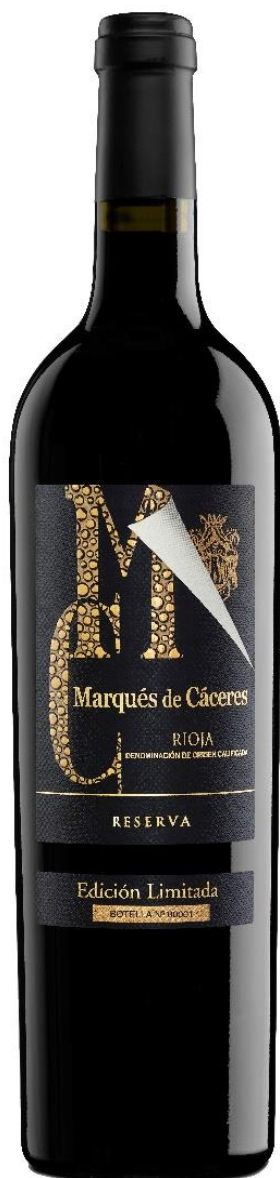
Fundamentalmente arcilloso-calcáreo. Parcelas de Rioja Alta con subsuelo ferroso.

VINEYARDS & YIELDS

Selection of old vines from Rioja Alta and Rioja Alavesa. Low yields, less than 5,000 kg/ha.

HARVESTING

Totally hand-picked in 15 kg boxes, parcel by parcel. The effect of the frost forced a second sprouting, which made the harvest very complicated in order to separate the ripe clusters from the unripe ones. We are very happy with this hard selection work done both in the field and in the winery.



WINEMAKERS

Fernando Costa, Emilio González & Manuel Iribarnegaray.

VINIFICATION

Bunches destemmed with the utmost care. Alcoholic fermentation at controlled temperature. Prolonged maceration with the skins in order to extract more color, aromas and tannic structure. Malo-lactic fermentation in oak barrels and stainless steel tanks. Once the malo-lactic fermentation is complete, all the wines are transferred to fine grain French oak barrels. Subsequent racking every 6 months.

TOTAL TIME IN BARREL

Around 21 months in French oak barrels, divided equally between new barrels and barrels one and two years old.

AGEING IN BOTTLE

2 years minimum before the date of commercialization.

Tasting notes

Dense, dark ruby colour. Elegant on the nose, its careful elaboration and the passage of time harmonise in a complete fusion of different aromas. Ripe fruit such as blueberry jam can be appreciated, as well as spicy notes (clove) and delicate hints of toast and leather. Very complex on the palate, with an outstanding volume and length. Balanced, silky tannin with a smooth passage that gives a gourmand volume far from sharp edges and dry finishes. It gives sensations of great elegance and at the same time reveals a lively and lively character. Long and complex finish, with a predominance of spicy notes and a suggestive aftertaste that encourages you to continue discovering the wine in all its facets. Translated with DeepL.com (free version)

Serve at: 17° C.
Graduation: 14 % Vol.

Wine suitable
for vegans

