

LIMITED EDITION SIMOF

Collection bottle of our signature red wine Generación MC 2021 on the occasion of the new edition of the Festival de Moda Flamenca

2025D.O.C.A.
RIOJA**GRAPE VARIETIES**

Tempranillo.

2021 VINTAGE

Year 2021 with 30% more rainfall on average, but with an irregular distribution. The month of February was very warm and the vines sprouted on normal dates, in a regular and widespread manner. A warm and slightly humid month of May accelerated vegetative development and control of the health status of the first stages. Rainy June, followed by a 10-week period of occasional rain and ideal temperatures for the vines. Rainy beginning of September, favouring optimal ripening. This was followed by moderate temperatures and dry conditions, allowing a slow, leisurely harvest and the fruit to be picked at its optimum ripening time (end of September to end of October).

SOILS

Mostly clayey-limestone, with some limestone veins, in small vineyards selected from the best areas of Rioja Alavesa and Rioja Alta.

VINEYARDS & YIELDS

Small plots planted with old vines from 65 to 90 years old. Low yields in staggered plots at various altitudes ranging from 400 to 550 m above sea level in Rioja Alta, and from 380 to 500 m in Rioja Alavesa.

HARVESTING

Totally hand-picked in 15 kg crates. Each plot, each area, each village is harvested separately at the time we consider ideal for harvesting, both for laboratory analysis and grape tasting.

**WINEMAKERS**Fernando Costa, Emilio González
& Manuel Iribarnegaray.**VINIFICATION**

Slow alcoholic fermentation of 10 to 12 days with whole grain in small stainless steel tanks and small wooden vats, with indigenous yeast, and controlled temperatures. Gentle pumping over to extract aromatic intensity, colour and tannins, but never over-extraction. Prolonged maceration for almost 30 days. A light micro-oxygenation is carried out until malo-lactic fermentation begins in new French oak barrels. At the end of this process, it is racked to rest in barrels for approximately 12 months, depending on the plot where the grapes come from, as the separation by origin is maintained in small batches until just before bottling.

TOTAL TIME IN BARREL

Approximately 15 months in new and semi-new French oak barrels.

AGEING IN BOTTLE

Minimum 6 months in bottle before release date.

MARKET RELEASE

January 2024.

Tasting notes

Intense burgundy colour with purplish tinges indicating the wine's complex, structured character. Intense, potent rich nose bursting with black fruits, notes of lychee and fine toasted oak, all seamlessly blended to create perfect harmony. Filled with subtle notes, ranging from creamy touches over a background of sweet cinnamon and exotic spices that fuse in a magnificent blend. On the nose, the intensity is striking, with the personality of a promising new talent expressing many varied characteristics. Forceful, enticing but at the same time elegant and gentle. Highly concentrated, well-rounded tannins, filling the palate with firmness, delicacy and smoothness. An extremely lengthy finish, predominantly of wild black fruits. Arousing all the senses on the palate, a great wine that is modern in style and will fully delight the most demanding palates.

Serve at: 14° C.

Alcohol content: 14,5% Vol.

97 GUÍA PROENSA

96 GUÍA GOURMETS

94 GUÍA ABC

93 TIM ATKIN

91 GUÍA PEÑIN

Wine suitable for
vegans