

Crianza

A RED WINE TO ENJOY AS YOU LIKE

2021D.O.CA
RIOJA**GRAPE VARIETIES**

Tempranillo and other varieties.

2021 VINTAGE

2021 had an average 30% more rainfall, albeit with a patchy distribution. February was very warm, and the vines budded normally, in a consistent widespread manner. A warm and slightly humid month of May speeded up vegetative progress by controlling the sanitary conditions in the early stages of growth. A rainy June, was followed by a 10-week period of showers with ideal temperatures for the vines. The beginning of September was wet, encouraging optimal maturation. Moderate temperatures and dry conditions followed, enabling a slow, leisurely harvest and allowing the fruit to be picked at its optimum ripening time (end of September to end of October).

SOILS

Mostly clayey-limestone. Plots in Rioja Alta with ferrous subsoil and more limestone in Rioja Alavesa.

VINEYARDS & YIELDS

Selection of small plots from Rioja Alta and Rioja Alavesa. Low yields from old vines harvested by hand.

**HARVESTING**

The grapes are hand-picked, prioritising the order of harvesting according to the ripeness of each selection or area of each village.

WINEMAKERS

Fernando Costa, Emilio González
& Manuel Iribarnegaray.

VINIFICATION

The bunches are carefully destemmed for alcoholic fermentation in stainless steel tanks at a controlled temperature. Maceration with the skins lasts up to 20 days in order to extract colour, aromas and density in the mouth. Malolactic fermentation is completed in new barrels and stainless steel tanks, depending on the plots and areas of origin. When finished, the wines rest in barrels and are racked every 6 months.

TOTAL TIME IN BARREL

12 months in French (60%) and American (40%) oak barrels. The barrels are distributed between 25% new oak, 25% with two wines, and the other 50% with a maximum of three to four wines.

AGEING IN BOTTLE

Minimum 1 year of bottle storage in the winery prior to release.

Tasting notes

Deep ruby colour of medium intensity. Fresh aroma, alternating balsamic notes with black fruits. A spicy background reveals delicate oak and subtle notes of liquorice that blend together with a pleasant complexity in tasting. On the palate its volume is pleasant and it develops silky tannins during the tasting. The finish is flavoursome, freshened by minty and balsamic notes in the finish. Very well-balanced wine, filled with subtleties, pleasant, and very versatile to be shared and enjoyed together at memorable moments.

92 GUÍA GOURMETS

Serve at: 16° C.
Alcohol content: 14% Vol.

Wine suitable for
vegans

