

Organic Wine
A YOUNG AND FRUITY PLEASANT RED

2023

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

Tempranillo and Graciano.

ORGANIC FARMING

Organic cultivation determines and conditions the tools for vineyard health control. Manual management of the vegetation must be combined with the use of traditional solutions. Tools such as the reinforcement of the plant's own defences, the use of biological substances and natural fertilisers, treatments with minerals present in nature (sulphur, copper, silicon, etc.), the use of plant extracts in maceration as well as the diffusion of sex hormones in the environment to prevent insects such as the vine moth, etc. from mating.

PREVAILING CLIMATE

Temperate Atlantic with distinct seasons.

SOILS

The vineyards for this wine feature old soil of alluvial, gravelly nature with excellent drainage and aeration. The grapes are normally grown under "vegetation cover" every year, or in other words, allowing the surrounding vegetation to grow spontaneously, resulting in less strength therefore enabling the vines to grow at their own pace. In turn, this vegetation serves as nutrient and an agent to help balance the soil when it is cut down and buried in the vineyard at the end of its annual growth cycle.

**WINEMAKERS**

Fernando Costa, Emilio González
& Manuel Iribarnegaray.

VINEYARDS & YIELDS

13 hectares with yields below the usual average for the area.

HARVESTING

By hand in 15-kg boxes.

VINIFICATION

In small stainless-steel vats. The cool grapes go through a sorting table and are placed in vats after being destemmed. The whole grape is subjected to alcoholic fermentation, which is regulated at a moderate temperature with a relatively short maceration period in order to obtain a pleasant structure and a lively fruity expression. Once the fermentation process has ended, the wine is removed from the vats and pressed. The entire process for the production of this wine consists of just a few procedures and mechanical work to preserve the natural fragrance of the wine. As well as through a totally different channel to the rest of the conventional winemaking.

TOAL TIME IN BARREL

3 months in second-use American oak barrels.

AGEING IN BOTTLE

5 months in bottle before release.

Tasting Notes

A ruby red colour, with lively highlights and violet rim. An intense complex nose with aromas of wild red berries, smoky notes and hints of menthol and liquorice. It has a clear vanilla background that adds to its complexity, without diminishing the wine's freshness and liveliness. Full-bodied wine, with an easy and pleasant flow. This wine retains a subtle and suggestive crispness in spite of the mouth-filling, well-rounded tannins. Liquorice, vanilla and hints of undergrowth emerge on aftertaste.

Long and pleasant finish.

Serve at: 13-14° C.
Alcohol content: 14 % Vol.

Wine suitable for
vegans.



Organic agriculture.

