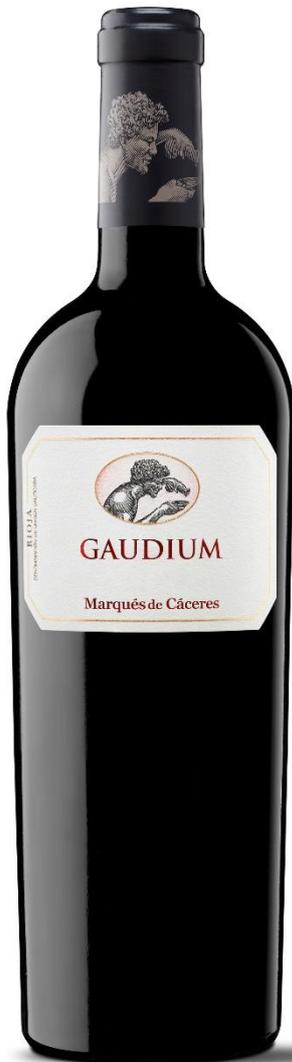


*Exceptional red wine produced exclusively in
vintages from very old vineyards.*



VARIETIES
100 % Tempranillo

TOTAL SURFACE AREA
Tiny selected plots in Rioja Alta and Rioja Alavesa.

PREMIUM WINE OENOLOGISTS
Fernando Costa, Emilio González
& Manuel Iribarnegaray

MARKET LAUNCH
July 2021

VINEYARDS & YIELDS

Small parcels of old vineyards aged 70 years plus, including some pre-phyloxera vineyards which are over 100 years. Low yields of less than 1kg of grapes per plant. Parcels staggered at various altitudes, ranging between 400 and 650m in Rioja Alta and on hilltops up to 740m in Rioja Alavesa.

SOIL

Clay-like and calcareous soils on limestone rock. Steep valleys that exclusively used to cultivate small vines.

VINTAGE 2016

Abundant rainfall, particularly before budding, resulted in a favourable start to the phenological cycle with an adequate moisture supply.

During September, in the height of ripening, temperatures rose and sunlight increased, ensuring a complete and harmonious ripening of the grapes, providing musts with high sugar content and a balanced structure.

A challenging and demanding vintage, which required a considerable amount of hard work in the vineyard. In years like this, these small, extremely old vineyards reveal their great potential for quality wines.

HARVEST

100% manual in 15kg boxes, parcel by parcel. The grapes are stored in cold chambers for a few hours and then a thorough manual selection takes place bunch by bunch on the sorting table.

FERMENTATION

Incubation by gravity, without pumping. Slow alcoholic fermentation of the whole grapes in small stainless-steel tanks and wooden vats with indigenous yeast. Prolonged maceration always avoiding over-extractions. Malolactic fermentation in French oak barrels. All movements by gravity carried out with utmost care.

TOTAL TIME IN BARREL

19 months in fine and extra-fine grain medium toasted French oak barrels selected from the best forests.

AGEING IN BOTTLE

Minimum of 2 years before the launch date.

TASTING NOTES

A dark, dense colour. Complex nose that combines the uniqueness of its singular small plots harmoniously, revealing balsamic touches, black cherry and delicious toasty notes. Traditionally produced, this wine boasts elegant tannins with intense flavours of forest fruits, coffee and dark chocolate. The wine slides firmly on the palate conveying both the elegance and refinement that makes a great wine.

Serve at 15°C.

Alcohol content: 14,5% vol.

Wine suitable for vegans

