

Gaudium

GREAT RED WINE, EXCLUSIVELY PRODUCED IN
EXCELLENT VINTAGES FROM VERY OLD VINEYARDS. A
JEWEL FOR THE PLEASURE OF ALL WINE LOVERS

2021

D.O.C.A.
RIOJA

GRAPE VARIETIES

Tempranillo.

VINEYARDS & YIELDS

Small old vines over 70 years old, some of them pre-phyloxera vines over 100 years old. Yields of less than 1 kg of grapes per plant. Plots are staggered at various altitudes, ranging between 400 and 650 m in Rioja Alta and in terraces up to 740 m in Rioja Alavesa.

2021 VINTAGE

That year saw 30% more rainfall than average, though irregularly distributed. After a warm February, bud break was normal. A warm, dry May encouraged good plant development, while June and the following weeks brought well-timed rain and moderate temperatures. A rainy September helped achieve optimal ripening, and the following dry, mild weather allowed a slow, staggered harvest between late September and October, with grapes picked at their perfect point of maturity.

HARVESTING

The grapes are hand-picked in 15 kg boxes, in small batches according to each small vineyard. The grapes are cooled in cold chambers for a few hours and then carefully sorted by hand cluster by cluster on a sorting table.



SOILS

Clayey-limestone soils on limestone rock. Steep ravines that are only used for the cultivation of small vineyards.

VINIFICATION

This vintage was the catalyst for the creation of Atelier Gaudium, our new space for premium winemaking resulting from our research plan. Gravity-fed vatting, fermentation with indigenous yeasts in small steel, concrete, and wooden tanks, where we work on the subtlest nuances; malolactic fermentation in French oak barrels. All movements by gravity and with the utmost care.

TOTAL TIME IN BARREL

18 months minimum in new barrels of fine-grained and extra-fine French oak, selected from the best forests, finished with a respectful medium toasting.

AGEING IN BOTTLE

2 years minimum before the launch date.

WINEMAKERS

Fernando Costa, Emilio González
& Manuel Iribarnegaray.

Tasting notes

Deep burgundy color with dark reflections, showing concentration and elegance. A complex nose with a beautiful evolution in the glass, revealing ripe black fruit, spicy notes, a subtle hint of scrubland, and exquisite, well-integrated fine-toasted wood. The palate is enveloping, with sweet and polished tannins that deliver both firmness and smoothness. Balanced progression and delicate structure. Long and persistent finish with rich nuances and spicy notes. A Great Signature Wine with class, harmony, and elegance.

100 PROENSA

Gold RIOJA MASTERS
SPECIAL REPORT

98 GOURMETS

Serve at: 15° C.
Alcohol cont: 14,50% Vol.

Wine suitable for
vegans

