

# *Crianza* | 2022 D.O.CA RIOJA

A RED WINE TO ENJOY AS YOU LIKE

## GRAPE VARIETIES

Tempranillo and other varieties.

## 2022 VINTAGE

The 2022 vintage was, overall, a dry and moderately warm year. The final months of 2021 were very wet, followed by a cold and humid January. February, in contrast, was warm and dry, while March and April were cooler and brought generous rainfall. Budbreak occurred at the usual time, showing vigour and uniformity thanks to the ample water reserves accumulated and the rising temperatures towards late spring. From June to the end of October, the weather was marked by high temperatures and very limited rainfall, forcing the vines to draw on their internal water reserves and ensuring excellent sanitary conditions in the vineyard. Harvest began in the second half of September and was carried out in a selective, gradual and staggered manner. The vineyard naturally regulated its yield, producing grapes in perfect sanitary condition and with optimal phenolic ripeness.

## 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

Ruby colour of medium intensity, with a balanced and bright layer.

On the nose it is expressive and fresh, combining balsamic nuances with notes of ripe black fruit. Soft spices wrap around delicate oak, while touches of liquorice complete an elegant and well-integrated aromatic profile.

On the palate it stands out for its volume and enveloping texture, supported by silky tannins that accompany the entire tasting. The finish is savoury and pleasant, enriched by subtle menthol and balsamic hints that bring freshness on the retronasal pathway.

An elegant, well-balanced wine, full of nuance and highly versatile, ideal for enjoying on many different occasions.

Serve at: 16° C.  
Alcohol content: 13,5% Vol.

Wine suitable for  
vegans

