

Excellens Reserva

MADE EXCLUSIVELY FROM THE BEST VINTAGES

2019

D.O.C.A.
RIOJA

GRAPE VARIETIES

Tempranillo.

2019 VINTAGE

Warm and humid year. Prompt budding caused by the humidity and mild spring temperatures. Harsh summer with high temperatures as well as draught, relieved somewhat by occasional thunderstorms. Very healthy dry periods of vegetative development, resulting in optimum maturation. The harvest was leisurely and steady, due to incredibly favourable weather without storms.

SOILS

Fundamentally clayey-limestone. Plots in Rioja Alta with ferrous subsoil and Rioja Alavesa with limestone origin.

VINEYARDS & YIELDS

Selection of old vineyards from Rioja Alta and Rioja Alavesa. Low yields, less than 5,000 kg/ha.

HARVESTING

Harvesting by hand, meticulously deciding the optimum harvesting time for each plot and each variety.



WINEMAKERS

Fernando Costa, Emilio González
& Manuel Iribarnegaray.

VINIFICATION

Bunches destemmed with the utmost care. Alcoholic fermentation at a controlled temperature. Prolonged maceration with the skins in order to extract deep colour, elegant aromas and a smooth, enveloping tannic structure. Malo-lactic fermentation in oak barrels and stainless steel tanks. Once the malo-lactic fermentation is complete, this wine is transferred to fine-grained French oak barrels.

TOTAL TIME IN BARREL

20 months in French oak barrels, divided equally between new barrels and barrels of one and two years old, with racking every 5 months.

AGEING IN BOTTLE

At least 2 years before being placed on the market.

Tasting notes

Brilliant colour, intense and ruby-coloured.

Combining complexity as well as intensity and depth on the nose. The overlapping aromas intertwine perfectly and highlight one another in tasting. Very ripe black fruits emerge against a base of fine wood, with a slightly balsamic background providing subtle hints giving it continuity when tasted. As it develops in the glass, hints of scrubland appear and the oaky notes increase considerably.

Powerful in the mouth, without faltering during tasting with round tannins that contribute sweetness until the finish. The absence of bitter or harsh flavours makes the wine a real pleasure to drink, providing a lengthy finish. Oak and balsamic flavours prevail in the finish.

A complex but versatile wine. Without sacrificing either personality or power, its many sensations make it ideal to be enjoyed in most situations. Its complexity and variety of flavours make it suitable for a wide range of combinations, allowing the consumer to choose the right moment and the right company in which to enjoy it.

Serve at: 17° C.
Alcohol content: 14,5 % Vol.

Wine suitable for
vegans

