

*Excellens Cuvée*

RED CRIANZA OF SINGULAR CHARACTER

2019

D.O.C.A.  
RIOJA

## GRAPE VARIETIES

Tempranillo.

## VINTAGE 2019

Mild and humid year. Early budding thanks to humidity and mild temperatures in spring. Hard summer with strong heat and drought, alleviated by occasional storms. Dry, healthy vegetative periods, leading to optimum ripening. Slow and gradual harvest, thanks to incredibly good weather and no storms. A great vintage.

## SOILS

The soils are determined by the complex orography of the area, from vineyards on quaternary terraces of fluvial bedding to steep slopes of tertiary origin.

## VINEYARDS &amp; YIELDS

Selection of plots of old vines over 30 years old from Rioja Alta. Very low yields.

## HARVESTING

Plot by plot, entirely by hand. Harvesting takes place as ripening is completed, which makes it necessary to go over several times in vineyards of different heights or exposures.



## WINEMAKERS

Fernando Costa, Emilio González  
& Manuel Iribarnegaray.

## VINIFICATION

Gently destemmed bunches. Alcoholic fermentation and long skin maceration in stainless steel tanks at controlled temperatures. Some malo-lactic fermentation in stainless steel tanks and the majority in new barrels.

## TOTAL TIME IN BARREL

14 months in new barrels and medium toasted French and American oak barrels, providing a smooth complexity and tasty tannins.

## AGEING IN BOTTLE

12 months minimum before the launch date.

## MARKET RELEASE

January 2023.

*Tasting notes*

Rich intense ruby red colour. A full bodied wine on the palate with black fruit, liquorice and a pleasant balsamic backdrop. Aged in fine, primarily French oak, revealing elegance and depth, offering outstanding distinction when tasted. This wine fully represents the essence of carefully selected Tempranillo grapes from vineyards of varying altitude and exposure, resulting in a balanced, full-bodied and lively wine of ripe red fruit. On the finish it impresses with hints of spices, clove and black pepper. With its volume, delicious fruit and luscious tannins, this wine reveals the results of skilled winemaking processes.

92 GUÍA PEÑÍN

GOLD MEDAL  
THE RIOJA MASTERS 2023

Serve at: 16-17° C.  
Alcohol content: 14,5% Vol.

Wine suitable for  
vegans

