

*Reserva Edición Limitada*PRODUCED EXCLUSIVELY  
IN THE BEST VINTAGES

2020

D.O.CA.  
RIOJA

## GRAPE VARIETIES

Mostly Tempranillo, with a slight contribution of Graciano and Garnacha.

## CLIMATE 2019

A slightly warm year with rainfall somewhat above the historical average. After a warm and wet spring, the summer was mostly dry and warm with occasional rainfall, and the cool, dry autumn allowed the harvest date to be adjusted according to grape maturity.

## SOILS

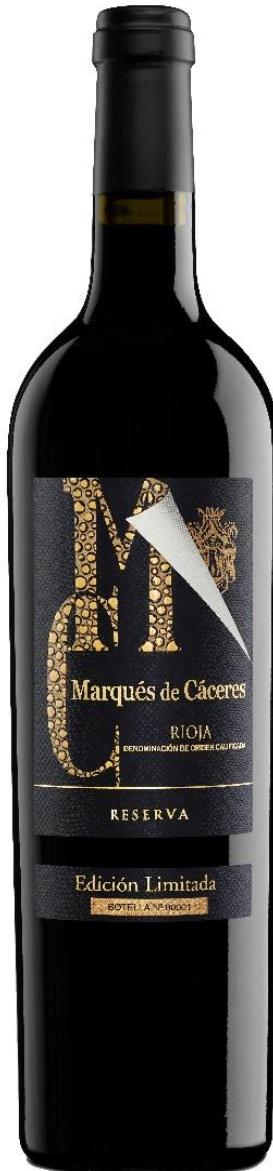
Fundamentalmente arcilloso-calcáreo. Parcelas de Rioja Alta con subsoilo ferroso.

## VINEYARDS &amp; YIELDS

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

## HARVESTING

Totally hand-picked in 15 kg boxes, parcel by parcel. The effect of the frost forced a second sprouting, which made the harvest very complicated in order to separate the ripe clusters from the unripe ones. We are very happy with this hard selection work done both in the field and in the winery.



## WINEMAKERS

Fernando Costa, Emilio González & Manuel Iribarneagaray.

## VINIFICATION

Bunches destemmed with the utmost care. Alcoholic fermentation at controlled temperature. Prolonged maceration with the skins in order to extract more color, aromas and tannic structure. Malo-lactic fermentation in oak barrels and stainless steel tanks. Once the malo-lactic fermentation is complete, all the wines are transferred to fine grain French oak barrels. Subsequent racking every 6 months.

## TOTAL TIME IN BARREL

Around 21 months in French oak barrels, divided equally between new barrels and barrels one and two years old.

## AGEING IN BOTTLE

2 years minimum before the date of commercialization.

*Tasting notes*

Dense, dark ruby colour. Elegant on the nose, its careful elaboration and the passage of time harmonise in a complete fusion of different aromas. Ripe fruit such as blueberry jam can be appreciated, as well as spicy notes (clove) and delicate hints of toast and leather. Very complex on the palate, with an outstanding volume and length. Balanced, silky tannin with a smooth passage that gives a gourmand volume far from sharp edges and dry finishes. It gives sensations of great elegance and at the same time reveals a lively and lively character. Long and complex finish, with a predominance of spicy notes and a suggestive aftertaste that encourages you to continue discovering the wine in all its facets. Translated with DeepL.com (free version)

Serve at: 17º C.  
Graduation: 14,5 % Vol.

Wine suitable  
for vegans



SUSTAINABLE  
WINERIES  
for Climate Protection