

EXCELLENS RESERVA

Made exclusively from the best vintages

GRAPE VARIETIES

Tempranillo.



2018

D.O.Ca. Rioja



WINEMAKERS

Fernando Costa, Emilio González
& Manuel Iribarnegaray.

2018 VINTAGE

The 2018 vintage was developed in a wet year with abundant rainfall in winter and spring, creating optimal water reserves to ensure a favorable vegetative cycle in the face of a hot and dry summer.

VINEYARDS AND 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.

SOIL

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



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.

MARKET RELEASE

October 2023.

TASTING NOTES



A dark, brilliant ruby-red colour. Deep, intense nose. Refined oak, toasted, spicy notes, (clove). Lovely touches of preserved black fruits set on a beautifully intricate, balsamic, earthy background. Displaying an abundant variety of scents with a subtle, refined, and suggestive character.

Voluminous in the mouth, sustained by rich, well-rounded tannins, it expresses a freshness without harshness with a delicious blackberry finish and a variety of other sensations.

Serve at: 17° C.

Alcohol content: 14 vol %.

Wine suitable for
vegans

