

CRIANZA

GRAPE VARIETIES

Mostly Tempranillo, with small contributions of Garnacha Tinta & Graciano.



2020

D.O. Ca. Rioja



WINEMAKERS

Fernando Costa,
Emilio González & Manuel
Iribarnegaray.

2020 VINTAGE

Slightly warm year, with accumulated rainfall slightly above the historical average.

After the beginning of the year alternated cold and humid periods with dry and warm ones, a warm and humid interval began at budbreak and lasted until the beginning of June. From then on, dry and warm weather prevailed, with storms and occasional showers in mid-July and August.

The months from September to November tended to be cool and dry, allowing the harvest date to be modulated according to the ripeness of the grapes.

HARVESTING

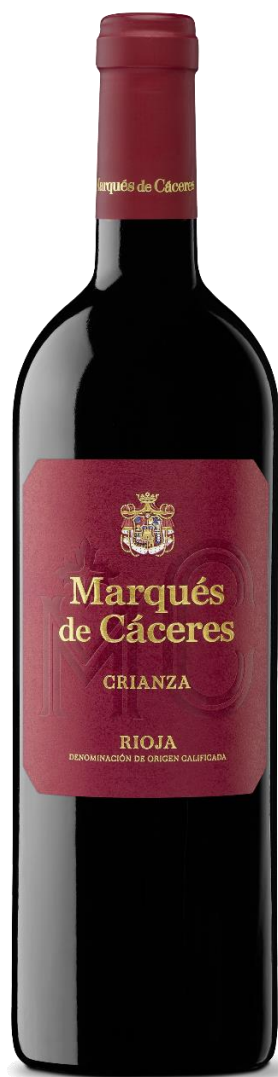
The grapes are hand-picked, prioritising the order of harvesting according to the ripeness of each selection or area of each village.

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.



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.

MARKET RELEASE

December 2023.

TASTING NOTES



A ruby red colour of medium intensity. Complex aromas of black fruits, combined with balsamic notes and delicate, fine, well-balanced oak. The nuances play a skilfully harmonious game. Gentle bouquet of fine leather with a touch of peppermint adding to the freshness in tasting.

Well balanced wine that invites enjoyment with each glass. Full-bodied, frisky tannins, delicious in the mouth and pleasantly refreshing. An elegant, harmonious wine, with velvety tannins.

93 GUÍA GOURMETS

90 GUÍA PROENSA

Serve at: 16° C.

Alcohol content: 14% vol.

Wine suitable for
vegans

