

Limited Edition SIMOF
COLLECTION BOTTLE OF OUR SIGNATURE
RED WINE GENERACIÓN MC 2022

2026

D.O.C.A.
RIOJA

GRAPE VARIETIES

Tempranillo.

2022 VINTAGE

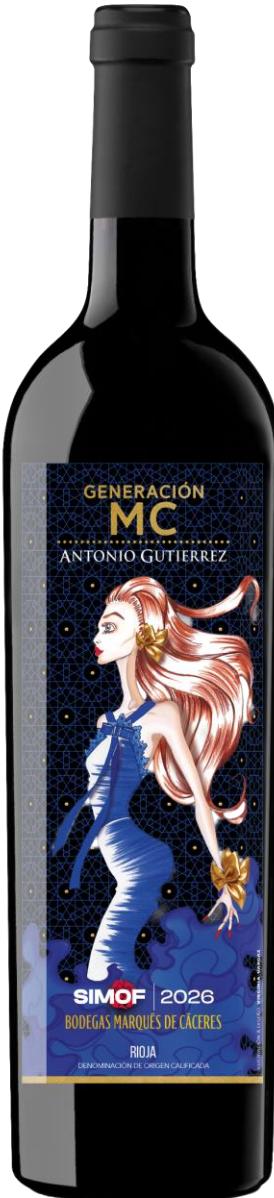
2022 was as a whole a dry and mildly warm year. The last months of 2021 very wet with a cold and wet January. February was warm and dry, and March and April were chilly with generous rainfall. Bud break was early with a vigorous and strong start, along with generous water reserves and high temperatures at the end of spring. High temperatures and low water supply from June to the end of October forced the vines to exploit their water resources and ensured optimal sanitary conditions. Harvesting began during the second half of September and was carried out gradually, selectively and in stages. During the harvest, the grapes were naturally controlled and in perfect conditions with optimum phenolic ripeness.

SOILS

Mostly clayey-limestone, with some limestone veins, in small vineyards selected from the best areas of Rioja Alavesa and Rioja Alta.

VINEYARDS & YIELDS

Small plots planted with old vines from 65 to 90 years old. Low yields in staggered plots at various altitudes ranging from 400 to 550 m above sea level in Rioja Alta, and from 380 to 500 m in Rioja Alavesa.



Tasting notes

Burgundy colour with a purplish rim. Very intense colour that indicates both concentration and structure. Powerful nose of black fruit and liquorice, with balsamic notes and a hint of scrubland. Its oak sustains the wine, allowing the fruit to develop whilst adding complexity and spicy notes. As it opens in the glass, different sensations alternate, so with no clear predominance, providing a highly complex and interesting overall sensation.

The palate begins with a powerful attack, very full-bodied and with mature tannins that provide a rich and well-rounded sensation filling the mouth. In spite of its robustness, the finish is elegant and long, with black fruit and spicy notes predominating in the aftertaste. This wine keeps the senses alive after tasting for a lengthy finish, ensuring that it is an enjoyable wine to drink and enjoy. Its elegance, in combination with its potency, makes it ideal to be enjoyed in many situations, both casually as well as an ideal complement to meats and hearty, full flavoured dishes.

HARVESTING

Totally hand-picked in 15 kg crates. Each plot, each area, each village is harvested separately at the time we consider ideal for harvesting, both for laboratory analysis and grape tasting.

WINEMAKERS

Fernando Costa, Emilio González & Manuel Iribarneagaray.

VINIFICATION

Slow alcoholic fermentation of 10 to 12 days with whole grain in small stainless steel tanks and small wooden vats, with indigenous yeast, and controlled temperatures. Gentle pumping over to extract aromatic intensity, colour and tannins, but never over-extraction.

Prolonged maceration for almost 30 days. A light micro-oxygenation is carried out until malo-lactic fermentation begins in new French oak barrels. At the end of this process, it is racked to rest in barrels for approximately 12 months, depending on the plot where the grapes come from, as the separation by origin is maintained in small batches until just before bottling.

TOTAL TIME IN BARREL

Approximately 15 months in new and semi-new French oak barrels.

AGEING IN BOTTLE

Minimum 6 months in bottle before release date.

Serve at: 14° C.

Alcohol content: 14,5% Vol.

Wine suitable for
vegans

