

## La Halconera

An exclusive, minority grape variety unique to Rioja

# 2022

D.O.C.A.  
RIOJA

### GRAPE VARIETY

Maturana Tinta.

### VITICULTURE. IDENTITY

This variety was recovered after almost disappearing in Rioja. Re-grafting the Bodega's vineyards so as to cultivate this variety. Following two years of intense work, the first grapes of Maturana begin bearing fruit from the grafted vineyard. This grafting also entails redesigning the entire structure of the vine (arms, spurs, guided vegetation,...),

Maturana is a complex and demanding variety, in terms of handling, although rewarding in quality when well managed. Its grapes are small with loose clusters, fine skins that are very rich in polyphenols. As a result, they are sensitive to direct sunlight (raisin risk), and are highly susceptible to fungal decay (botrytis) when ripening. A long cycle is needed to achieve full maturation. Failure to respect the deadlines may cause strong hints of green pepper (pyrazines).

### PREVAILING CLIMATE

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.



### ENÓLOGOS BODEGA

Fernando Costa, Emilio González & Manuel Iribarnegaray.

### HARVEST

Handpicked entirely, in 15 kg crates. After cooling the grapes in cold stores, they are destemmed and then transferred to wooden casks using elevator conveyor belts.

### SOIL

The soil is mainly clayey-calcareous, with some limestone and abundant gravel. The composition and texture of these soils encourage early harvesting and ripening of the grape clusters.

### VINIFICATION

Utmost respect for the variety, with delicate "vatting" but without pressing or crushing.

Fermented with natural yeast and low temperatures. Mild pumping over in order to draw out the intensity of the aromas, colour and tannins, although without excessive extraction. The Maturana features a rich colour, good acidity and a high polyphenolic structure. After the alcoholic fermentation it undergoes malolactic fermentation in new French oak barrels.

### AGEING

Approximately 18 months in new and semi-new French oak barrels with a minimum of six months aging in bottle.

## TASTING NOTES

Its deep colour suggests vigour and a style of its own. On the nose, it can start off timid until well-oxygenated. However, after opening it reveals a complexity of ripe black fruit notes, creamy nuances of fine toast and liquorice hints of maceration along with stone fruits. Its uniqueness bursts on the palate. The initial fresh fruit is superimposed by the rounded, voluminous flavours of dense, juicy, ripe tannins. Very characteristic finish, tannic, agreeable and vivacious. Extremely promising with great potential for further growth in subsequent vintages.

Serve at: 14° C.  
Alcohol : 14,5% Vol.

Apt for vegans

