

*Reserva***2020**D.O.C.A.  
RIOJA

MADE EXCLUSIVELY FROM THE BEST VINTAGES

**GRAPE VARIETIES**

Tempranillo and other varieties.

**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.

**SOILS**

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

**VINEYARDS & YIELDS**

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

**WINEMAKERS**

Fernando Costa, Emilio González  
& Manuel Iribarnegaray.

**HARVESTING**

Harvesting by hand, meticulously deciding the optimum harvesting time for each plot and each variety.

**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.

**Tasting notes**

Bright in colour, with pronounced intensity and a ruby hue.

Complex on the nose, evolving as the wine aerates, which adds depth and interest during tasting. It first highlights stewed black fruit, followed by a spicy and lactic background that gains prominence as the wine opens up. Finally, a very pleasant balsamic note appears, completing the wine's aromatic journey. This sequence of sensations results in an elegant and layered tasting experience. A very full-bodied and rounded wine, with mature tannins that leave a sweet impression on the finish. It maintains structure on the palate without losing elegance or smoothness, offering retronasal hints of fine oak and spicy notes (clove, etc.). The finish is long and enticing, a reflection of the combination of power and finesse that defines its palate.

Serve at: 17° C.  
Alcohol content: 14,5% Vol.

Wine suitable for  
vegans

