

Excellens Reserva
MADE EXCLUSIVELY FROM THE BEST
VINTAGES**2020**D.O.C.A.
RIOJA**GRAPE VARIETIES**

Tempranillo.

2020 VINTAGE

A mildly warm year with rainfall slightly above the historical average. After an early period alternating between cold and wet conditions and drier, warmer intervals, budbreak was followed by a warm and humid spring until June. Summer was predominantly dry and warm, with occasional rainfall in July and August, while the cool and dry autumn allowed harvest dates to be adjusted according to grape ripeness.

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.

HARVESTING

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

**WINEMAKERS**

Fernando Costa, Emilio González
& Manuel Iribarnegaray.

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

Brilliant colour, intense and ruby-coloured.

Combining complexity as well as intensity and depth on the nose. The overlapping aromas intertwine perfectly and highlight one another in tasting. Very ripe black fruits emerge against a base of fine wood, with a slightly balsamic background providing subtle hints giving it continuity when tasted. As it develops in the glass, hints of scrubland appear and the oaky notes increase considerably.

Powerful in the mouth, without faltering during tasting with round tannins that contribute sweetness until the finish. The absence of bitter or harsh flavours makes the wine a real pleasure to drink, providing a lengthy finish. Oak and balsamic flavours prevail in the finish.

A complex but versatile wine. Without sacrificing either personality or power, its many sensations make it ideal to be enjoyed in most situations. Its complexity and variety of flavours make it suitable for a wide range of combinations, allowing the consumer to choose the right moment and the right company in which to enjoy it.

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

Wine suitable for
vegans

