

*Excellens Cuvée*

RED CRIANZA OF SINGULAR CHARACTER

2023

D.O.CA.  
RIOJA

## GRAPE VARIETIES

Tempranillo.

## VINTAGE 2023

Overall, 2023 can be described as a slightly wet year and somewhat warmer than usual. The beginning of the year was cold and demanding, easing from mid-March onwards. Spring was pleasant and slightly warm, with a particularly warm April that encouraged a homogeneous budburst and rapid early vine development. After some storms at the end of June, July and August were challenging months, marked by prolonged drought and intense heat. These conditions were interrupted at the beginning of September by a couple of storms that provided the necessary rainfall to complete the cycle. The stable weather from early September to the end of October allowed the grapes to finish ripening and enabled a calm and selective harvest, with the fruit picked in optimal sanitary and ripeness conditions.

## SOILS

The soils are determined by the complex orography of the area, from vineyards on quaternary terraces of fluvial bedding to steep slopes of tertiary origin.

## VINEYARDS &amp; YIELDS

Selection of plots of old vines over 30 years old from Rioja Alta. Very low yields.



## HARVESTING

Plot by plot, entirely by hand. Harvesting takes place as ripening is completed, which makes it necessary to go over several times in vineyards of different heights or exposures.

## WINEMAKERS

Fernando Costa, Emilio González & Manuel Iribarnegaray.

## VINIFICATION

Gently destemmed bunches. Alcoholic fermentation and long skin maceration in stainless steel tanks at controlled temperatures. Some malo-lactic fermentation in stainless steel tanks and the majority in new barrels.

## TOTAL TIME IN BARREL

14 months in new barrels and medium toasted French and American oak barrels, providing a smooth complexity and tasty tannins.

## AGEING IN BOTTLE

12 months minimum before the launch date.

*Tasting notes*

Intense ruby color with medium-high depth.

Intense and fresh on the nose, where different aromatic layers unfold over a well-integrated oak base. Notes of black fruit, liquorice and a balsamic background appear, making the wine very appealing. As it opens in the glass, subtle menthol notes and hints of clove emerge, which reappear on the retronasal. On the palate, it is broad on entry and generous in its development. Well-worked tannins bring delicacy while maintaining freshness and tension, leading to a long and pleasant finish.

Despite its intensity, it has the elegance needed to suit many occasions, whether enjoyed by the glass at the bar or paired with a meal at the table.

Serve at: 16-17° C.  
Alcohol content: 14,5% Vol.

Wine suitable for  
vegans

