

EL PEDAL

DE HERMANOS HERNÁIZ

TEMPRANILLO 2024
2º AÑO

CLIMATE CONDITIONS

A markedly cooler and wetter vintage than the two preceding ones. In particular, May and June recorded temperatures below the regional average, accompanied by abundant rainfall that helped alleviate the accumulated drought conditions.

Flowering took place under challenging conditions: cool weather and persistent rainfall caused widespread coulure in the vineyards, significantly reducing yields per vine.

From July onwards, temperatures rose sharply, leading into a hot, dry summer that extended through much of August.

However, temperatures dropped again towards the end of summer. September proved especially cool – one of the coldest in recent years – and was also marked by above-average rainfall. As a result, grape ripening progressed more slowly, delaying harvest until almost October, as in times past.

The outcome is a more classical-style vintage, producing wines with a distinctly Atlantic profile: fragrant, vibrant, and highly expressive.

HARVEST: Hand-harvested between 24 and 27 September.

VARIETALS: 100% tempranillo.

WINE-MAKING: in concrete and stainless steel tanks, with gentle pumping over.

AGEING: One year in concrete tanks and 500-litre barrels.

ORIGIN

REGION: foothills of Moncalvillo, Iregua Valley, Rioja Alta.

VINEYARD: bush vines, with an average age of 30 years.

TERROIR: Clayey-ferrous soils.

ANALYSIS

ALCOHOL	pH	TOTAL ACIDITY	VOLATILE ACIDITY
13.7	3.8	4.8	0.49

RATINGS

90+ Robert Parker, The Wine Advocate 2026

90 Vinous, Joaquín Hidalgo 2026

