

guardacumbres

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

RIOJA ALTA

Hermanos Hernáiz & Raúl Grijalba

CLIMATE CONDITIONS

Overall, a warm vintage. April began with cold temperatures, which, however, turned warmer in the middle of the month, leading to earlier than usual budbreak. Temperatures continued to be normal throughout May and increased towards the end of June. All in all, a spring with oscillating temperatures (but without the extreme peaks of heat that we had seen in the previous vintage) and quite dry until June, when there were several days of rain that gave the vines a good water reserve for the summer. Compared to 2022, July brought more moderate temperatures and, above all, cooler nights that allowed gradual ripening without heat stress. This trend changed in August, which was very warm, especially during the second half of the month, something that the plant was able to cope with better due to the accumulated reserves of water in the sub-soil. Fortunately, September started off cool and wet, delaying the start of the harvest. This, together with the low temperatures in the middle of the month, slowed ripening to reach an optimal moment. This was especially positive for the aromatic grape varieties. The magic of these one-hundred-year-old vines is that the wine still retains a freshness and acidity very difficult to achieve in such warm vintages.

VINTAGE 2023

HARVEST Manual, in 15 kg boxes, on September 15.

VARIETALS Mostly Viura, with a few vines of other traditional white varieties.

WINE-MAKING The grapes are hand-picked and then further selected on arrival to the winery. They are destemmed and crushed, obtaining the juice from the first press only. After a static cold settling, the wine is fermented in used 500-liter French oak barrels.

AGEING Once the alcoholic fermentation is finished, it spends 11 months on fine lees in the same barrel where it had fermented, with weekly battonage.

ANALYSIS

Alcohol: 13,7% vol.

PH: 3,14

Total acidity: 6,5

Volatile acidity: 0,47

PRODUCTION 700 bottles.

REGION D.O. Ca Rioja, Rioja Alta - Cuzcurrita de Río Tirón (Oja - Tirón Valley)

TERROIR & VINEYARD Sheltered by the Sierra de Cantabria to the north and the Sierra Demanda to the south, at an altitude of 600 meters, this is a 1.6 hectare vineyard, where vines over a hundred years old grow surrounded by quince, olive, almond and hazelnut trees. The estate, arranged in two terraces at different levels, has soils which are rich in limestone clays and very shallow, with the bedrock peeking through the surface. The ridges formed by these rocks serve as a natural refuge for the native fauna of this vineyard, which is managed entirely with sustainable and regenerative viticulture. The estate is planted to an old traditional pattern known as 'marco real', parallel rows whose vines are 1.70 meters apart. This system prevents the mechanization of the work because there is not enough space between the vines in the vineyard. These vines are also randomly planted with a mix of different varieties: Tempranillo, Garnacha, Graciano, Calagraño (a white variety) and Viura, as was customary in the region's vineyards in the past. Yields of 2.725 kg/ha (13,65 hl/ha).

EMBOTELLADO EN LA PROPIEDAD

VIÑEDOS HERMANOS HERNÁIZ

BAÑOS DE RIOJA - ESPAÑA - R.E.N. 44LR - PRODUCT OF SPAIN



RATINGS

94 points Robert Parker 2025

95 points Tim Atkin 2025 Report
+ White Wine Discovery of the Year



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HERMANOS HERNÁIZ