

guardacumbres

RIOJA

QUALIFIED DESIGNATION OF ORIGIN

RIOJA ALTA

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CLIMATE CONDITIONS

In 2022, Spring began very cold, causing a delay in the budbreak of the vineyard of 10-15 days with respect to what is usual in the area. However, the onset of the month of May saw a sudden increase in temperatures, with flowering in the vineyard coinciding with an early heatwave.

This was a clear foreshadowing of what would we would see during the rest of that summer, marked by successive long, intense heat waves, subjecting the vines to a very significant drought, with rainfall during the growing season - from April to October - some 60% below the average for the area where the vineyard is located. As a consequence, vines throughout the region were extremely stressed due a lack of water.

However, the high temperatures and lack of water that continued through the ripening period in September were less pronounced in this vineyard thanks to its age, altitude and exposure of this high northern plot. Even so, there was a much earlier start to the harvest than what is usual in this region.

Despite a very warm vintage, however, we find no trace of over-ripeness in the wine. The wine has turned out to be well-balanced, with clear, fresh fruit flavours. This is a perfect example of the key role played by the vineyard and especially older vines, capable of expressing itself beyond the external climate conditions.

VINTAGE 2022

HARVEST Manual, in 15 kg boxes, on September 21.

VARIETALS Mostly Tempranillo, with small amounts of Garnacha and some Graciano vines, all of them dotted randomly throughout the plot, as one often finds in such old vineyards.

WINE-MAKING Table selection followed by destemming, except for 10% which are kept as whole bunches. Fermentation in open barrels for 12 days with gentle hand punching down to keep the cap moist at all times. Once the alcoholic fermentation is finished, the wine is transferred to three used barrels (French oak) where it undergoes malolactic fermentation. To maintain its purity, the wine has not been subjected to stabilization or filtration processes, so it may have some slight precipitation.

AGEING 14 months. Three 100% French oak second wine barrels.

ANALYSIS

Alcohol: 14,6% vol.

PH: 3,67

Total acidity: 4,7

Volatile acidity: 0,59

PRODUCTION 850 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 2,000 kg/ha (11 hl/ha).

BOTTLED AT THE PROPERTY

VIÑEDOS HERMANOS HERNÁIZ

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



RATINGS

93 points Robert Parker

92 points James Suckling

95 points Tim Atkin 2024 Report
+ Red Wine Discovery of the Year

98 points Guía Gourmets 2025
+ Cuadro de Honor de los Mejores
Vinos de España



HERMANOS HERNÁIZ