



Reminiscent of the traditional house wine, it is distinguished by its freshness and vibrant character. A wine that extols the everyday. A wine linked to a place and a memory.

71,322 bottles of 0.75 l and 1,000 magnums (1.5 l) were bottled.

2022 VINTAGE. One of the most hot and dry in the last years. Normal autumn and winter in terms of temperature and rainfall. High temperatures in spring, since May till the end of the cycle, low rainfall until August. Extraordinary sanitary conditions. Very fast vegetative cycle. Premature vegetative stop of the vineyard caused by waves of hit in summer.

CLASSIFICATIONS OF THE VINTAGE.

- DOCa Rioja: Very good.
- Álava Viticulture and Oenology Department: Excellent.

VARIETY. 75% Tempranillo, 19% Graciano, 3% Garnacha, 3% Mazuelo.

WINEMAKING. It was fermented for 12 days with pumping over and délestages. Controlled maceration at the end of alcoholic fermentation. 12 months of ageing in 225-litre French oak barrels. Part of the wine remains in tank to preserve the fruit. Bottled in February 2024.

TASTING NOTES. Its striking color intensity precedes the characteristic aromatic fan, fruit of the sum of varieties. Juicy and structured mouthfeel; its sensation of consistency reminds to the traditional wines of the towns Riojans: pure liveliness and energy. Cool, vibrant, full of fruit. Memories soft spices, truffle and the presence of the undergrowth.

ALCOHOL. 14.5% Vol.



AWARDS

GUÍA PEÑÍN 2022



MI VINO
GUÍA VINO COTIDIANO

Guía del *vino cotidiano*
los mejores vinos por menos de 10 €
CUADRO DE HONOR

ROBERT PARKER
WINE ADVOCATE



TIM ATKIN MW
RIOJA REPORT 2022



WINE ENTHUSIAST

