



The white varieties speak for themselves, in an honest reflection of the different environments that coexist on our large vineyard estate. They all add up to an idea of timeless and pleasant harmony.

9.187 bottles of 0.75 l.

2022 VINTAGE. It was one of the driest and hottest vintages in recent years. Autumn and winter had normal rainfall and temperatures but the spring turned to be extremely warm. High temperatures from May until the end of the grape cycle, with scarce rainfall until August. The heat waves (40 degrees during the day and tropical nights, with 20 degrees) caused a very fast maturation and also a premature vegetative stop. The health conditions were extraordinary.

VINTAGE QUALIFICATIONS.

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

VARIETIES. 61% Viura, 37% Garnacha Blanca, 2% other white varieties.

WINEMAKING. Destemming and pressing to preserve the aromas. Fermentation in small stainless steel tanks. Ageing for 6 months in French oak barrels (225 and 500 l.) with lee contact. Bottled on February 2024.

TASTING NOTES. Clear, straw yellow colour. Fine nose, with flower and citrus notes. Spiced notes, white fruit, peach. Final aniseed nuance. An overall complex and suggestive aromatic sensation.

Textural yet fresh mouthfeel, very balanced. Its vertical structure promises a long life. Balsamic finish, with mineral nuances. It is a vibrant, deep and complex wine, with great persistence and a delicious aftertaste.

ALCOHOL CONTENT. 14% Vol.



Scores achieved by the 2021 Vintage

