



The red varieties speak for themselves. Each one in the right measure, they provide the balance to give an overall idea. Tempranillo, Graciano and Garnacha: we are Villota.

36.322 bottles of 0.75 l and 882 magnums (1.5 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. 83% Tempranillo, 10% Graciano, 6% Mazuelo, 1% Garnacha.

WINEMAKING. Each variety ferments separately. The final blend is decided later on. The wine remains in extra-fine grain French oak barrels for 16 months. After, it ages in concrete tanks. Bottled in February 2024.

TASTING NOTES. Red colour with violet hints. Very bright, intense and special. Aromas of red fruit, stimulated by a subtle balsamic accent reminiscent of the atmosphere of the Mediterranean wood undergrowth. Spiced notes, with the typical spicy touch of Villota. Mineral, chocolate and caramel notes. Pleasant, intense, fresh and balanced on the palate. Reflects the vintage, easy to drink, smooth, fine, elegant.

ALCOHOL CONTENT. 14% Vol.



Scores achieved by the 2021 Vintage

