

# *Iñigo Amézola*

Tinto- D.O.Ca. Rioja

## Varietals

100% Tempranillo

## Vineyards

All our wines come exclusively from our own 60 hectares of vineyards located in the heart of the Rioja Alta and surround the winery in the purest French château style. The soils are mainly calcareous clay soils at an altitude of 450-550 meters.

## Alcohol content

14° vol.

This wine comes exclusively from San Quiles, our best estate of 8 hectares, located at an altitude of 550 meters above sea level.

## Harvest

Manual and selected.

## Elaboration Process

The clusters are destemmed and the Tempranillo is fermented in stainless steel tanks. Maceration lasts 28 days, during which time the grapes are pumped over to favor contact with the skins. This process is followed by pressing. Malolactic fermentation takes place in barrels.

## Ageing

8 months in 100% new French oak barrels of 225 litres of capacity. Weekly batonage during ageing.

## Tasting notes

Intense violet color. Aromas of bramble and orange peel. Good density in the mouth. Bright and velvety tannins. Very subtle wood, with great concentration for aging.

Limited edition of 6000 bottles.

