

Betolaza

3ª GENERACIÓN  
CLARA Y FRANCISCO IBAIBARRIAGA GARO

Jóvenes viticultores

# LAS ROBADAS

CVC

RIOJA  
DENOMINACIÓN DE ORIGEN CALIFICADA  
BRIONES



Betolaza

RIOJA  
DENOMINACIÓN DE ORIGEN CALIFICADA



TEMPRANILLO, MAZUELO, GRACIANO,  
GARNACHA, GARNACHA TINTORERA,  
VIURA...



100% C500L FRENCH OAK BARREL  
40% 27 MONTHS  
40% 12 MONTHS  
20% UNOAKED



CVC  
2020 / 2021 / 2022



BRIONES  
VARIETY OF SOILS



BOTTLING DATE:  
29/09/2023



14,5% ALC.VOL



“MADNESS”  
EXPERTLY HAND-CRAFTED & EPHEMERAL  
HARVEST

#### ABOUT THE VINEYARD:

Blend of selected vines chosen during harvest for their naturally low production and distinctive tasting characteristics, grown across the different soil types of the area.

Final vine selection is carried out at the end of harvest, with grapes hand-picked into small crates for transport to the winery.  
A blend of grape varieties, soil types, and vineyard ages.

#### MICROVINIFICATION:

Destemming followed by manual sorting to remove damaged grapes.  
Spontaneous fermentation in open tanks with frequent manual punch-downs.  
Manual low-pressure pressing, then transfer to 500 L french oak barrel or stainless-steel tanks

#### AGING:

2020 vintage: Aged for 27 months in a new 500 L French oak barrel with light toast.

2021 vintage: Aged for 12 months in a second-use 500 L French oak cask.

2022 vintage: Aged for 6 months in a 225 L stainless-steel tank.

In August 2023, the 2020 vintage cask was emptied and blended with the 2021 cask and the 225 L of the 2022 vintage aged in stainless steel that had no oak influence.

This final blend was born from a tasting shared among friends.

VINTAGE PRODUCTION: 1.440 botellas de 0,75 L y 60 magnum 1,5 L.