

EL CHICO ROBUSTO

El Chico Robusto is born from grapes of century-old Tempranillo vines, which are strong, resilient to the passage of time and weather conditions. Like our robust character, alone in the centre of the circus ring, it is initially somewhat shy but over time demonstrates its strength, temperament and harmony, while also revealing its delicacy, keeping us on the edge of our seats throughout its performance.

A wine, a show.



SAN MARTÍN DE ÁBALOS

BODEGAS
Y VIÑEDOS



TECHNICAL DATA

Type: Single-vineyard wine
Region: Q.D.O. RIOJA
Variety: 100% Tempranillo
Vintage: 2021
Alcohol by volume: 14,5% Vol.



RIOJA ALTA

With Tempranillo vines over 80 years old from our Finca Peñamoros, we craft this wine in the most traditional way possible, while still incorporating modern technological knowledge. In open-top butts and 1000 kg vats, the destemmed grapes are lightly pressed. Fermentation takes place over seven days with periodic manual punch-downs, delicately extracting tannins and anthocyanins from the grapes, followed by a resting period of another seven days. We transfer the wine to American and French barrels for its malolactic fermentation, making this wine a clear example of the great virtues of Tempranillo from our region. It is aged on lees in these barrels for a minimum of nine months. We keep it in the bottle rack for a minimum of six months to allow the wine to harmonize.

TASTING

Visual phase:
Clean, bright. Medium-high colour depth. Picota cherry red colour with violet rims.

Olfactory phase:
Typical Tempranillo nuances, with black and red fruits, blackberries, black plums, liquorice, menthol... well balanced with the high-roasted and coffee aromas imparted by the oak.

Gustatory phase:
Light attack, silky mouthfeel with mature tannins. Good palate development. Balanced and round. Velvety on the finish, with a lingering reminder of the Tempranillo variety in the aftertaste.

Serving temperature: 15-18°C.

Food pairing: Red meats, roasts, fatty fish, suckling lamb.

2021 VINTAGE

A magical year. Our spring was rainy and windy. The hot summer allowed for very good véraison and heterogeneous ripeness. The sugar fermentation progressed in parallel with phenolic maturation, resulting in grapes with excellent colour and good alcohol strength at harvest. The maturation was accompanied by favourable weather with little precipitation, allowing for a calm and unhurried harvest. A special year for our wines. This vintage has been rated as very good by the Governing Body.

PARCELS

Two free-standing vineyards over 100 years old. One in Fonzaleche (Peña Moros) and the other in Villalba. The parcels are managed with minimal intervention and organically. The Estate in Fonzaleche provides ripeness, while the Villalba one contributes acidity and storing. The harvest is done by hand in small 15 kg picking boxes, with careful selection of both bunches and individual berries in the field.