



TECHNICAL DATA

Type: Crianza Red
Region: Q.D.O. RIOJA
Variety: 100% Tempranillo
Vintage: 2020
Alcohol by volume: 14%Vol.



RIOJA ALTA

A selection of vineyards over 35 years old from the Fonzaleche area in Rioja Alta. Situated in the shelter of the Obarenes Mountains, with diverse orientations and soils. Diversity is the guiding principle, aiming to make the most of our unique terroir. The wine undergoes a precise and methodical process, with a selection of French barrels (40%) and American barrels (60%) for 360 days, followed by aging in the wine rack for 240 days, completing its maturation. Hand-picked, with a limited production of 5300 bottles.

TASTING

Visual phase:
Ruby red colour, medium intensity, clean and bright.

Olfactory phase:
Aromas of red and black fruits, with subtle notes of cherries and plums, reminiscent of balsams and sweet and hot spices.

Gustatory phase:

Fresh and creamy attack with present, gentle and mature tannins, leading to fruity and spicy notes, and ending with a long, warm finish.

Serving temperature: 16-17°.

Food pairing: Red and white meats, roasts, fish.

2020 VINTAGE

A good vintage for our award-winning wines. The local climate led to a massive downy mildew attack (a fungus that affects the grape bunches and leaves) at the beginning of the budding season, reducing yields per hectare and thereby enhancing the concentration of our grapes. The ripening was supported by favourable weather with little precipitation, allowing for a smooth harvest. This enabled us to select and obtain small bunches and berries with a high concentration of mature tannins and anthocyanins and good acidity balance. This vintage has been rated as excellent by the Governing Body.

PARCELS

For this wine, we harvest Tempranillo grapes that we have been selecting from local viticulturists over the years. The altitude of our vineyards, over 550 meters, allows us to harvest at the optimal time when there is a good balance of aromatic maturity and optimal acidity for making these wines. The grapes are hand-picked into boxes to maintain their integrity until they are pressed.