

# La CHICA FINA

*A Grenache from century-old vines crafted into a young and modern wine, one that transports us to a thrilling and suspenseful circus performance, balancing tannin sweetness and acidity in perfect harmony. The elegance and sensuality of the main character whisk us away to a dizzying and exciting taste experience.*

*A wine without a safety net.*



**SAN MARTÍN DE ÁBALOS**

BODEGAS  
Y VIÑEDOS



## TECHNICAL DATA

**Type:** Single-vineyard wine  
**Region:** Q.D.O. RIOJA  
**Variety:** 100% Grenache  
**Vintage:** 2022  
**Alcohol by volume:** 15% Vol.



RIOJA ALTA

The winery's own staff manually selects our 105-year-old Grenaches from Finca Peñamoros. In 500-litter butts, open to the sky, we produce this wine in the most traditional way possible. By treading the grapes, we achieve a delicate crushing of our grape berries. Then, through gentle punching down three times a day, we extract tannins from the skins into the must. After the alcoholic fermentation is complete, we allow the wine to rest for approximately seven days.

Once this is finished, we transfer the wine to new or semi-new 225-litter barrels, where it undergoes malolactic fermentation and a minimum of six months of on-lees ageing. The malolactic fermentation in the barrel helps to reveal the character of the vines and the terroir. In the rack, it rests for the necessary time to settle and smooths out any remaining sharp edges.

We can consider it a garage wine, where the care for the vineyard and the production process is reminiscent of the methods used by our grandparents.

## TASTING

### Visual phase:

Clean, bright, with abundant tears. Very intense picota cherry red colour with violet rims.

### Olfactory phase:

Intense and fresh on the nose, persistent. Elegant fragrance of red fruits (strawberries, raspberries). With a balsamic touch well integrated with the toasted nuances of the wood.

### Gustatory phase:

Hearty, sweet attack. Elegant and silky throughout its palate. Very good structure and fattiness. Harmonious and long finish.

**Serving temperature:** 16-18°C.

**Food pairing:** White and red meats, lamb chops, duck magret, grilled fish, cheese.

## 2022 VINTAGE

Year of severe drought and low yields per hectare. The hot summer resulted in a good set for our Grenache variety. This led to an early harvest, which extended due to the favourable weather in late September and October, allowing for selective harvesting at the desired point of ripeness. This vintage has been rated as excellent by the Governing Body.

## FINCA PEÑAMOROS

Vineyard located in Fonzaleche, facing south at an altitude of 570 meters, with 105 years of age. It has belonged to the family since its planting. Beautiful gobelet-trained vines with a candelabra shape, frequently showing layering done by our ancestors. With a production of less than 2000 kg/ha, we obtain a limited output of 600 bottles.