



Tempranillo from Rioja Alta in its maximum expression.

The minerality of the calcareous soil gives this wine freshness, concentration and structure. Its unique ageing makes it special. Great cellaring potential.

2018

DOCa Rioja

100%

Tempranillo
50 years old

Vineyard

Location: High altitude vines in the zone of 'Viñas de Briñas', between the localities of Briñas (Rioja Alta) and Labastida (Rioja Alavesa).

Altitude: 440 to 550 mts.

Orientation: Variable.

Morphology: Gentle slopes and terraces with small parcels.

Vineyard Age: Average 50 years' old with some plots planted in the 50s.

Soil: Limestone with clay and sand incursions, with a clay loam texture and very poor in organic matter.

Climate: Oceanic Mediterranean with continental and atlantic influences

Variety: 100% Tempranillo.

Vintage: Qualified as "GOOD" After a difficult 2017 that was marked by the massive April frost, 2018 harvest was defined by a large production of high quality grapes.

Winemaking

Harvest: Manually into 15 kg crates. Fermentation: 21 days in stainless steel tanks.

Routines: Cold maceration of the grapes prior to fermentation to encourage the extraction of aromatic precursors. Daily pumping over to achieve maximum extraction and greater colour intensity. Spontaneous, natural fermentation.

Ageing: Aged in both 225-litre casks and in new 500-litre vats made of French oak. Average ageing between the two containers 18 months. Part of the wine also remains in concrete and granite tanks that help to maintain the freshness of the wine. Blending of the coupage.

Tasting notes

Color: Clear and bright cherry red of strong intensity.

Nose: An explosive aromatic richness, with nice flavours of red fruits, ripe plums and Mediterranean brushwood.

Palate: Structured yet fresh, with an attractive persistent end. Serious yet very drinkable.

Aftertaste: Juicy, and long, very nice.

Alcohol: 14% vol.

Food harmony

Pasta and strongly flavoured rice.

Iberian cold meats, cured cheeses.

Roasted and grilled meats: beef steak and burger, Iberian pork, sausages. Wonderful with lamb cutlets on vine shots.

Meat and game stews.

Great for aftermeal conversations.

SERVE AT 16–18 C
(62–65 F)