



Freshness, power and fruit. Young spirit of Rioja Alavesa.

HARVEST

Our vineyards developed well throughout the growth cycle, although they remained ten days behind compared to the previous year. Despite high temperatures and an absence of rain during the weeks before the harvest, no drought symptoms were observed. Above average rainfall figures from the dormant period onwards provided balanced vigour. The wines of this vintage have a good polyphenol load and the right balance between acidity and alcohol, making them optimal for long barrel-aging periods.

VINEYARD, GRAPES & AGEING

100% Tempranillo from the San Martín I and II plots at our Torre de Oña winery in Párganos, Álava.

After a selection process in the vineyard, picking only those clusters with the best ripeness level, the grapes were taken to the winery in small boxes. Traditional, Bordeaux-style vinification was employed, with destemming, light crushing and fermentation in tanks. After alcoholic fermentation, the wines underwent natural malolactic fermentation, which lasted three months. The lees were stirred once a week to give the wine greater oiliness. Aging started in January 2017. The wine was aged for 16 months in new American oak barrels (60%) and two-wine French oak barrels (40%). The wine was racked three times employing traditional methods and bottled in May 2018.

PRESENTATIONS



ANALYTIC DATA

Alcohol Content	pH
14% Vol	3.65
Total Acidity	IPT
5.05 g/l	67

PAIRING

Sausages, snacks, starters, hefty first courses and meats in general.

TASTING NOTES

Medium depth, cherry-red with a ruby rim. The nose stands out for its strong expression of red fruit: raspberries, cranberries, red plums and mint underscored with notes of vanilla, caramel, cinnamon, liquorice and white pepper. Impressively fresh entry. Balanced, with good acidity, soft tannins and marked notes of red fruit. Good fruit expression and balsamic notes from the oak ensure a long, pleasant finish.