



Elegance, nerve, colour and freshness. Terroir in essence.

HARVEST

The weather enabled good canopy development and an absence of pests and disease made it possible for the grapes to remain in extraordinary condition through the end of the harvest. We had one of the longest harvests in our history, mainly due to the good weather that accompanied the whole season. This wine is defined by its balance, intensity, aromatic quality and a magnificent phenolic ripeness, readily perceptible in the smoothness and roundness of its tannins. The Rioja Regulatory Board gave this vintage an official rating of Very Good.

VINEYARD, VARIETIES & AGEING

Tempranillo with a small percentage of Mazuelo (5%) from the Altos de Vallecilla, Calvo, Martelo and Berzal vineyards surrounding the winery. Clay-limestone soils produce small grape clusters with loose grains, which result in concentrated musts that are very aromatic and complex, typical of this terroir.

The grapes were picked manually into 20-kilo/22-pound boxes that were taken to the winery in refrigerated vehicles. Once there, they were cooled for 24 hours to a temperature 4°C/39°F. They were then gently destemmed and passed through our brand new optical sorting tables. Subsequently, the grapes were vatted for nine days at a temperature below 10°C/50°F; a cold soak to highlight their aromatic traits. After alcoholic fermentation and maceration, 75% of the wines were put in French and Caucasian oak barrels, where they underwent malolactic fermentation until late January 2017, with two weekly bâtonnages. It was barrelled for 18 months in new French oak (40%), two-wine French oak (35%) and new Caucasian oak (25%). The wine was racked three times employing traditional methods. The wine was bottled in May 2019.

PRESENTATIONS



ANALYTIC DATA

Alcohol Content	pH
14.5% Vol	3.60
Total Acidity	IPT
5.3 g/l	78

PAIRING

Ideal with roasted and charbroiled fish and meat, spicy casseroles with wine or red fruit sauce and smoked and aged cheeses.

TASTING NOTES

Medium-high depth, garnet-red with a marked pink rim; clean and bright. Intense aromas, with notes of dark fruit (blackcurrants, blackberries and damson plums) merging with a friendly, intense bouquet of cloves, white pepper, liquorice and cedar. Very big in the mouth, fresh and well-balanced, with marked polished tannins leading to an ample, long-lasting aftertaste. Torre de Oña once again showcases the typicity of a unique Rioja Alavesa terroir.