



TORRE DE OÑA

TORRE DE OÑA RESERVA 2012



THE HARVEST

We consider the 2012 harvest as one of the best so far in Torre de Oña. The growing cycle was beset by a summer drought but September rains allowed the grapes of our choicest plots to attain optimal ripeness. The excellent condition of the grapes and exhaustive manual selection at the vineyard allowed us to produce a wine which stands out for its balance between acidity and alcohol, significant colour and, above all, great aromatic intensity, typical of the Rioja Alavesa terroir. The Control Board gave this vintage an official rating of 'Very Good'.

THE VINEYARD AND THE GRAPES

Tempranillo with a small percentage of Mazuelo (5%) from the Altos de Valecilla, Calvo, Martelo and Berzal vineyards surrounding the winery. Its 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.

WINEMAKING AND AGEING

The grapes, were collected in 20 kg tubs and kept refrigerated in the winery until they reached a temperature of 4 °C. After destemming and crushing, the grapes were vatted for eight days at a temperature below 10 °C —a cold soak to highlight the characteristics of this grape. After alcoholic fermentation, 80% of the wines were put in new French and Caucasian oak barrels, where they underwent malolactic fermentation. The wine was aged for 18 months in new French oak barrels (40%), French oak barrels with two wines (35%) and new Caucasian oak barrels (25%). The wine was racked three times employing traditional methods. It was bottled in October 2014.

TASTING NOTES

Medium-high depth, dark-cherry red with an intense garnet-red rim. Clean and bright. Intense aromas, typical of this Rioja Alavesa terroir, with notes of ripe berries (blackberries, blueberries and raspberry jam) against a background of spices, clove, aniseed, incense, tobacco, and mocha. Mild attack with medium body and nice structure. It is well-balanced with sweet tannins. A wine that stands out for its broad and silky aftertaste, where notes of ripe fruit and sweet spices complement those from painstaking barrel ageing.

➤ Alcohol content:	13.5% Vol.
➤ pH:	3.80
➤ Reduc. sug.:	1.54 g/l
➤ TPI:	69

➤ Serving temperature: 17 °C

➤ Available in:



75 cl

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