



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

HARVEST

Thanks to good weather throughout the growth cycle the vines developed very well and in perfect condition, allowing for good, balanced ripening in all vineyards. The wines of this vintage have an intense fruit load, denoting superb ripening, with a remarkable aptitude for aging. We picked very good quality grapes in our estate.

VINEYARD, VARIETIES & AGEING

Tempranillo with a small percentage of Mazuelo (5%) from the Altos de Valecilla, 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 collected by hand and transported refrigerated to the winery. They were cooled down to 4°C/39°F. After destemming and crushing, the grapes were vatted for nine days at a temperature below 10°C/50°F; a cold soak to highlight their particular characteristics. After alcoholic fermentation and maceration lasting 15 days, 80% of the wines were put in new French and Caucasian oak barrels, where they underwent malolactic fermentation until late January 2016. Two bâtonnages a week were applied during this time. 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 September 2018.

PRESENTATIONS



ANALYTIC DATA

Alcohol Content	pH
14.5% Vol	3.76
Total Acidity	IPT
5.6 g/l	69

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 intensity; 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.