



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

HARVEST

It was marked by the terrible frost of 28 April that affected a large part of the vineyard at Torre de Oña, considerably reducing our productive expectations. The end of the cycle, a determining stage, mostly enjoyed good weather conditions that allowed us to carry out a staggered harvest and pick grapes in excellent condition with balanced ripeness. The wines of this vintage stand out for their good balance and strong aromatic components, typical of this privileged area of Rioja Alavesa. The Control Board gave this vintage an official rating of Very Good.

VINEYARD, GRAPES & AGEING

100% Tempranillo from our Torre de Oña vineyard.

We picked only those clusters with the best ripeness level, which were taken to the winery in small boxes. Traditional, Bordeaux-style vinification was employed, with destemming, light crushing and fermentation in tanks. In January 2018, the wine was put into new American oak barrels (60%) and two-wine French oak barrels (40%) where it matured for 16 months. The wine was racked three times employing traditional methods and bottled in June 2019.

PRESENTATIONS



ANALYTIC DATA

Alcohol Content	pH
14,5% Vol	3.52
Total Acidity	IPT
5.60 g/l	54

PAIRING

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

TASTING NOTES

Medium-high intense, dark-cherry red with a garnet rim. Very intense nose, with a marked fruity character: cranberries, redcurrants and blackberries envelop balsamic aromas of patisserie, cocoa, freshly-ground coffee, cinnamon and liquorice. Intense and well-balanced in the mouth, with an elegant freshness, balance, fine tannins and a smooth finish. Fruit-laden aftertaste, with marked notes of red fruit underscored with balsamic notes from barrel aging. Represents all the typicity and uniqueness of Rioja Alavesa.