



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

HARVEST

Abundant rainfall in winter and spring meant that the vineyards were in excellent condition at the start of the growing season. The obvious risk of mildew, after the rain and high temperatures in the first half of June, receded in July as the warm, dry weather improved the sanitary conditions. The ripening stage progressed smoothly, with good quality parameters and a higher average weight of the berries. The resulting wines have intense and bright colours and stand out for their finesse, great aromatic intensity and excellent structure on the palate.

VINEYARD, GRAPES & AGEING

100% Tempranillo grapes selected from our vineyard in Torre de Oña, in the foothills of Sierra de Cantabria. This terroir, predominantly limestone and well-drained, produces grapes with excellent aromatic complexity and outstanding freshness.

Our harvest was guided by a painstaking selection of the grapes and was uneventful in terms of the weather. Grapes were hand selected in 300 kg boxes and immediately processed in the winery. After a gentle destemming and crushing, they underwent alcoholic and malolactic fermentation in stainless steel tanks. Ageing began in January 2019 in new American (60%) and French second-use oak barrels (40%) and lasted 16 months. This wine was racked three times using the traditional method. Bottled in July 2020.

PRESENTATIONS



ANALYTIC DATA

Alcohol Content	Volatile Acidity
14.5% Vol	0.62 g/l

Total Acidity	Residual sugar
4.90 g/l	1.25 g/l

PAIRING

A versatile and smooth wine that pairs well with Iberico pork appetizers, charcuterie, hard cheese and a variety of snacks, hearty main dishes and meats in general.

TASTING NOTES

Ruby colour, clean and bright, medium-high robe with red cherry tones on the rim of the glass. Very expressive and intense on the nose with violet flowers, red fruits, wild strawberries, mulberries and redcurrants, wrapped around a rich palette of balsamic and spicy notes: vanilla, toffee, nutmeg, caramel and liquorice. It stands out on the palate for its balanced freshness and structure, with supple tannins and a smooth, rounded, classic Rioja Alavesa finish.