

La Rioja Alta, S.A.

BODEGAS
FUNDADAS EN 1890

VIÑA ARDANZA

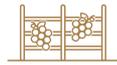
ICONIC

"A balanced and firm Viña Ardanza, with a very notable potential for bottle ageing, where it will continue to develop complexity and harmony."

Julio Sáenz (Winemaker)



Tempranillo (80%) and Garnacha (20%)



The Tempranillo comes from La Cuesta (Fuenmayor) and Montecillo (Cenicero), over 30 years old, and the Garnacha from La Pedriza (Tudelilla-Rioja Oriental), 17 years old, located at 550 m altitude.



Clay-limestone soils and deep pebble soils in the Garnacha.

HARVEST

Hand-harvested into crates in late September, with an initial selection of bunches carried out in the vineyard. Garnacha was harvested 20 days later. The grapes are transported to the winery under refrigeration to preserve their integrity. After a second sorting on the optical selection table, alcoholic and malolactic fermentations are completed naturally.

AGEING

In April 2021, the finest lots were selected for ageing in American oak barrels, 20% of which were new. Tempranillo remained in barrel for 36 months, with six manual rackings, while Garnacha wines spent 30 months in barrel, with five manual rackings. The final blend was bottled in November 2024.

PAIRING

Roast lamb, red meats, barbecues, big game, richly seasoned fish stews, smoked and aged cheeses.

TASTING NOTES

Deep, clean and bright, with an intense cherry-red colour and garnet rim. The nose is complex and expressive, with spicy aromas of pepper, clove and nutmeg, together with notes of cedar, cocoa powder and toasted oak, enveloping delicate nuances of red and black fruit such as candied cherry, blueberry and redcurrant. On the palate it stands out for its initial freshness and balance, with firm yet sweet and elegant tannins that provide structure and breadth. Long, persistent and complex finish, with an aftertaste that confirms its character and depth.



14.5% Vol. Serve between 16 - 18°C



37.5 cL | 75 cL | 150 cL

ANALYSIS: Total acidity: 5.7 g/L (tartaric) | Volatile acidity: 0.81 g/L (acetic) | Sugars: 2.1 g/L

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