



Finesse, rusticity, terroir. Fruit and flavoursome.

HARVEST

The optimal weather conditions in the vineyard meant that the grapes were in excellent condition right until the end of one of the longest harvests in our history. This vintage stood out for its balance and excellent phenolic ripeness, clearly perceived in the smooth, round tannins on the palate, as well as for its intensity and aromatic qualities, resulting in wines with great depth and persistence.

VINEYARD, GRAPES & AGEING

It comes from the eponymous vineyard in Torre de Oña, in the heart of Rioja Alavesa, with a natural diversity of varieties: 95% Tempranillo and 5% Mazuelo, Garnacha and some Viura. The vineyard is over 60 years old and lies at 630 metres elevation, with north-south exposure to the sun and wind, achieving a balanced ripening and excellent vegetative development.

The grapes were harvested by hand in 20 kg boxes and placed in refrigerated platforms in the cellar. Once destemmed and crushed, the fruit was cold soaked for seven days at a temperature below 10°C to obtain a must with more intense aromas and colour. Once the alcoholic fermentation was completed, the wine spent 98 days in American and new French oak barrels undergoing malolactic fermentation, with weekly batonnage. It was later aged for 24 months in American (80%) and French (20%) oak barrels and racked four times using traditional methods. The wine spent six months in tanks to round off the final blend, which was bottled in June 2020.

PRESENTATIONS



ANALYTIC DATA

Alcohol	pH	
14,5% Vol	3,57	
Total Acity	IPT	Service temperature
5,30 g/l	69	17° C

PAIRING

With its structure and elegance, it is ideal with food. This is a wine that invites you to drink and is a good accompaniment to stewed and roasted meats, as well as game and cured charcuterie.

TASTING NOTES

It has an intense, bright ruby colour with a pink rim. Complex nose with raspberries, blueberries and blackberries followed by balsamic aromas, with delicate spicy notes such as liquorice, clove, pepper and patisserie. Elegant and balanced on the palate, with freshness and sleek tannins. The long aftertaste brings back hints of red fruits and spices.