



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

HARVEST

Rated as Excellent, the vineyard's vegetative cycle benefited from favourable weather conditions. With such healthy grapes, we were able to wait for the right moment to harvest each of the plots that are part of this blend. The resulting wines stand out for their bright colour, structure and silky mouthfeel, as well as for their notable ageing potential.

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 great aromatic complexity and outstanding freshness.

Grapes were harvested by hand and taken to the winery in boxes. We use the bordelaise system of destemming with gentle crushing, followed by alcoholic fermentation and, subsequently, malolactic fermentation in tanks. Ageing began in January 2020 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. It was bottled in September 2021.

PRESENTATIONS



ANALYTIC DATA

Cont. Alcohol	Volatile acidity
14,5% Vol	0,68 g/l
Total Acity	pH
5,2 g/l	3,59

PAIRING

A versatile wine to enjoy by the glass or paired with charcuterie, starters, main courses and meat dishes in general.

TASTING NOTES

Intense ruby red colour, medium-high intensity, clean and bright. Intense and complex nose with hints of red fruits (redcurrant, wild strawberries), forest floor notes and fresh pastry, chocolate, ground coffee and white pepper aromas. Smooth texture, balance and elegant freshness on the palate, with ripe red fruit and spicy nuances returning.