

La Rioja Alta, S.A.
BODEGAS
FUNDADAS EN 1890

VIÑA ARDANZA

ICONIC

"It stands out for its freshness and great potential for further growth. It reminds me of splendid vintages like Viña Ardanza 2005 or 2015."

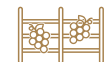
Julio Sáenz-Winemaker

2017 VINTAGE

The historic frost on April 28 affected some of our estates, but not our vineyards in Cenicero (Tempranillo) and Tudelilla (Garnacha). Although the quantity produced for this label was lower than usual, the ripening was perfect, allowing us to produce a Viña Ardanza with remarkable freshness and a great aging potential due to its strong polyphenolic content. Fine and elegant. For us, an EXCELLENT vintage, with an internal rating of 97 points.



Tempranillo (80%) and Garnacha (20%)



The Tempranillo comes from La Cuesta (Cenicero) and Montecillo (Fuenmayor), 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

Manual in boxes, with a careful selection of bunches in the vineyard. Garnacha was harvested 15 days later. The grapes are transported refrigerated to the winery to preserve their quality. After a second optical selection table, alcoholic fermentation (at 27°C) and malolactic fermentation are carried out naturally.

AGING

Always in our own American oak barrels. 36 months for Tempranillo and 30 for Garnacha to prevent oxidation. 20% is new oak, and the rest is from 3 wines. Five traditional barrel-to-barrel rackings were performed by candlelight to manually separate sediments and avoid aggressive filtering. Bottled in March 2021.

TASTING NOTES

Intense cherry red color, marking the garnet on the edge of the glass. Of great aromatic power, first of fruity character (cherry, currant, red plum) giving way then to balsamic and spicy notes (pepper, licorice, clove, vanilla, toasted caramel and nutmeg). Fresh and balanced in the mouth, with fine and silky tannins. Ample aftertaste that combines red fruits and spices with a fresh and long character.

ESTIMATED EVOLUTION TIME It has a remarkable aging potential, anticipating significant improvement in the next twelve years.



14,5% Vol. Serve at 16-18°C



37,5 cL | 75 cL | 150 cL | Jeroboam

ANALITIC DATA: Total acidity: 5,3 g/L | pH: 3,59 | IPT: 69

