

Although a relative newcomer to Rioja, this boutique winemaking cellar in the heart of Rioja Alavesa is passionately led by a group of experienced professionals with impeccable wine credentials. Joint proprietors and longstanding winemakers Roberto San Idefonso and Bienvenido Muñoz, together with French winemaker Jean-Marc Sauboua, are crafting a range of uniquely modern Rioja wines. In a short time, they have used their decades of

combined experience and long wine-growing heritage to achieve a high level of quality and a distinctive personality in their wines that is rarely seen from newer producers. Their rapid success is the result of a strong guiding philosophy and a determination to balance the richness of the terroir and the traditional work in the vineyard with the latest technological advances.

THE HARVEST

The 2016 harvest began late and was defined by drought and high temperatures in July and August followed by favourable conditions in September and October. Extensive rainfall throughout the winter months provided adequate hydration for the vines, making it possible to maintain the exceptional health of the grapes and we proceeded with a staggered harvest once they had reached perfect ripeness in each of the vineyard plots. The alcohol content is lower than in the past two years but reached excellent acidity, tannins and colour levels resulting in one of the best vintages in Rioja Alavesa memory.

VINIFICATION

The fruit is manually selected upon entering the winemaking cellar, where grapes not suitable for this wine are discarded. After de-stemming, the grapes are stored in small 2.000 litre deposits and undergo a cold maceration at 8 °C for four days. Alcoholic fermentation is induced with selected yeasts and performed with exhaustive temperature controls. Three times per day, the pigeage is conducted manually in order to submerge the cap. Once the fermentation is completed, the wine is macerated until the winemaker determines the appropriate extraction of polyphenols. Malolactic fermentation is carried out in French oak 85% and American oak 15%, new barrels from the best coopers. During fermentation, the lees are stirred to keep them in contact with the wine.

THE AGEING

It takes place in the same barrels for 15 months, with the wine racked every 6 months.



TASTING NOTES

Colour: Clean and brilliant, intense cherry red colour with a garnet rim.

Nose: Complex and powerful with ripe but fresh fruit aromas very well integrated with oak and mineral nuances.

Palate: Very powerful toasty notes (cocoa and coffee) of high quality wood, perfectly blended with ripe fruit. Great acidity that lifts the wine.

Food pairing: Recommended for red meats, game dishes, stews of any kind, cured meats, blue fish (stew or grilled) and ripe cheeses.

TECHNICAL DATA

Varietals	90% Tempranillo, 10% Graciano.
Vine Age	Over 60 years old.
Fermentation Temperature	28°C
Fermentation & Maceration Period	20 Days.
Barrel Composition	80% French & 20% American Oak.
Barrel Age	New
Time in Barrel	15 Months.
Time in Bottle	Minimum 12 Months
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	4,77g/L
pH	3,65
SO2 free (mg/l)	22mg/L
Residual sugar (gr/l)	1,1g/L
Suggested serving temperature	17-18°C
Winemaker	Jean-Marc Sauboua & Héctor Gómez.

AWARDS



GUÍA PEÑÍN - 2020
 Spain



TIM ATKIN - 2020
 UK



MUNDUSVINI
 GOLD - 2020
 Germany