

Although a relative newcomer to Rioja, this boutique winery in the heart of the Rioja Alavesa is passionately led by a group of experienced professionals with impeccable credentials in the world of Spanish wine. Joint owners and longstanding winemakers Roberto San Ildefonso and Bienvenido Muñoz together with ying winemaker Jean-Marc Sauboua are creating 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 new wineries. 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

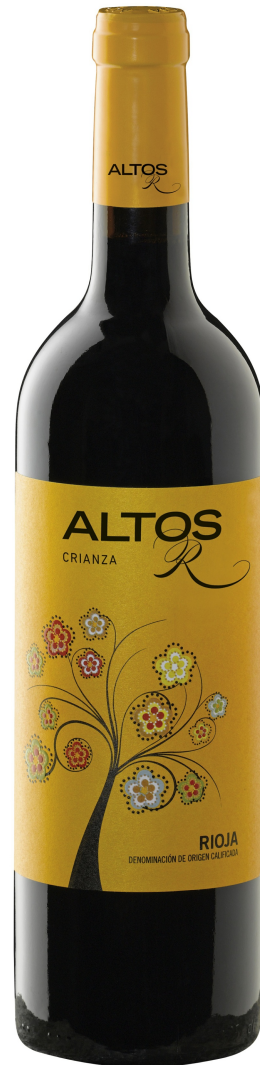
The 2016 harvest began late and was defined by drought and high temperatures in July and August followed by favourable conditions in September and October. Extensive rainfall throughout the winter months provided adequate hydration for the vines, making it possible to maintain the exceptional health 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 excellent acidity, tannins and colour levels have resulted in one of the best vintages in Rioja Alavesa in memory.

VINIFICATION

After passing the selection table upon entering the winery, the grapes are destemmed, crushed and cold macerated for four days before undergoing alcoholic fermentation at an average temperature of 25-30°C. It is macerated for another 12 days and completed malolactic fermentation in stainless-steel deposits

THE AGEING

The wine is aged in French and American oak for 12 months with periodic racking every six months. It rounds up its aging with a minimum 6 months in the bottle.



TASTING NOTES

Colour: Ruby red colour

Nose: Good aromatic intensity with berry fruit (blueberry) and a touch of herbs/grass.

Palate: Smooth, fruit and spice flavours with toasted oak. Complex and structured. A pleasant finish with red fruits and hints of eucalyptus.

Food matches: Ideal with meat paellas, roasted meat and poultry, chorizo and other Spanish cured meats.

TECHNICAL DATA

Varietals	100% Tempranillo
Vine Age	20-40 Years Old Average
Fermentation Temperature	25-30°C
Fermentation & Maceration Period	20 Days
Barrel Composition	80% French & 20% American Oak
Barrel Age	2 Years Old
Time in Barrel	12 Months
Time in Bottle	6 Months minimum
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,25g/L
pH	3.6
SO2 free (mg/l)	26mg/l
Residual sugar (gr/l)	<1,6g/L
Suggested serving temperature	16-18°C
Winemaker	Jean-Marc Sauboua & Héctor Gómez

AWARDS



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