



Vintage

Meteorological conditions

2021

Winter with light snowfall in January and few rains, with the beginning of tears the last week of February. March begins with low temperatures and rain. Dry and warm April with light frosts. In mid-April budding is generalized, although there is inequality between plots. May is dry and hot, it rains 20L. Flowering begins on June 10 and after a week heavy rains fall (75L in 5 days) with hail in some plots. At last it rains again 15L in 3 days with cool temperatures of 20°C. July begins with mild temperatures, the third week is very hot and dry, and the last week we begin to see veraison. In August it rains 6L the first week, the rest is hot and dry with widespread but slow veraison. September starts with rains (15L), second week 5L and third week 20L with good temperature gradients. The last week it rains 12L. In October, maturation is generalized in all the vineyards, but with the reds more advanced than the whites. The harvest began on October 2 in a very selective manner until October 20, with good health and maturation.

Assessments of the Rioja Control Board

Very Good

Control Board

Denominación de Origen Calificada, Rioja.

Production Area

Rioja Alta and Rioja Alavesa

Soil

Calcareous-clay with gravel.

Vineyards

Vineyards of the Ayala family in the place of Briñas, in the foothills of the Sierra de Cantabria or Sonsierra.

Applying a viticulture respectful and minimal interference with nature.

Labastida: Different vineyards with plantation density of 1,20 each 2,6meters.

Pruning type : Vaso and Cordón Royal . Plantation year between 1990 and 2000.

Briñas, Rodezno and Haro: Different vineyards with plantation density of 1,20 each 2,7m. Pruning type: Vaso and Cordón Royal. Plantation year between 1996 and 2007.

Yields of 7000 kg/ha.

Harvest

Manual harvested bunches selected, the second week of October.

Grape Varieties

Tempranillo 100%.

Vinification

Traditional. After the manual harvested selected, directly falling into the fermentation tank not using any type of pump. Alcoholic fermentation in stainless steel tanks of 25000 Kg, during 8 days with temperature-controlled fermentation between 24 and 26° C, by traditional method of Carbonic Maceration (fermentation tank filling and whole clusters, without peeling). Gentle daily pumping over. After is realized the pressing by treading on the inside of the tanks for extracting the maximum wine of natural form

Ageing

Bottled in 2022

Analytical

Alcohol: 13,5%vol ; PH: 3,88. ; Total Acidity: 5,1g/l. Volatil Acidity: 0,48g/l

Production

60.000 bottles

Tasting Notes

View: Red cherry, low layer with slight purple flecks on the edges of the glass. Clean and bright.
 Nose: Floral notes that give way to feelings of raspberry fruit, banana and cassis cake in perfect balance and persistence.
 Mouth: Fresh, lively, with ripe tannins and well balanced. Good development of red fruit with floral notes, reminiscent of violets. Intense aftertaste leaving fruity memories of that.

