



VINTAGE

ORIGIN

TECNIC CARD

Vintage

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Assessments of the Rioja Control Board

Control Board

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2022

Cold winter, with abundant rains (200L) in November 2021. January and February without rain, with the beginning of weeps the first week of March. This month begins with low temperatures and rain (30L). Rainy April (50L) and cold, which delayed budding to the last week. Very warm May, with some rain (25L), which causes a very fast vegetative development. Flowering begins on June 1, with heat waves for 2 weeks, causing a vegetative advance of 10 days. It rains about 10L and the last two weeks are less warm. More heat waves occur during the month of July (more than 40 °C), being the hottest month in history. This causes a vegetative stop, health is very good but there are small burns on the bunches and leaves. August starts hot and small storms appear (25L). September begins with small rains, but enough for the maturation to advance. The harvest begins on September 16 for the white varieties and at the end for the red ones, with extraordinary health..

**Very Good**

Denominación de Origen Calificada, Rioja.

**Rioja Alta and Rioja Alavesa**

Calcareous-clay with gravel

Vineyards of the Ayala family in the place of Briñas, located 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 Cordon Royal . Plantation year between 1990 and 2000.

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

Yields of 6000 kg/ha

Manual harvested bunches selected, last week of September.

**Viura 85%, red Garnacha 15%.**

Traditional. After a strictly manual harvest, the clusters are cold maceration in tanks for 48 hours. Then pressed to extract all the juice and proceeded to undergo static clearing. Alcoholic fermentation in stainless steel tanks of 2500 liters was performed. The fermentation lasted 25 days at a controlled temperature of 14-16 ° C.

Bottled in 2023.

Alcohol: 13,4% vol ; PH: 3,26 ; Total Acidity: 5,6 g/l. Volatil Acidity: 0,25 g/l

3.350 bottles (750ML)

View: Salmon colour. Clean and bright.

Nose: fruity, (watermelon, strawberry and currant)

Mouth: Glyceric , fresh, living, with excellent balance between acidity and alcohol. Mid-palate with tasty well built and harmonious texture. Intense aftertaste leaving memories of that fruitiness, with hints of aromatic herbs.

