



VINTAGE

ORIGIN

TECNIC CARD

Vintage

2025

Meteorological conditions

Cold and rainy winter (300L). Blossom end began in the second week of March, which was cold, windy, and rainy (70L). April was warm with continuous rain (65L), and budbreak began in the second week. May was mild with abundant rainfall (90L), which led to downy mildew pressure and cluster loss. June was rainy (50L) and warm, with flowering occurring in the second week. July was warm with some rain at the beginning (18L) and very warm at the end. August was very warm with no rain. Veraison became widespread in the first week. September began hot, and it rained in the second week (20L). Ripening was slow, and harvesting began in the last week and finished in the second week of October with excellent grape health, but with a lower yield than usual.

Assessments of the Rioja Control Board

**Excellent**

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 5000 kg/ha.

Harvest

Manual harvested bunches selected, the last week of September.

Grape Varieties

**Tempranillo 90% and Viura 10%**

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 2026

Analytical

Alcohol: 13,3 %vol ; PH: 3,9 ; Total Acidity: 4,5 g/l. Volatil Acidity: 0,50g/l

Production

60.000 bottles (750ML)

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.



