

CALADOS DEL PUNTIDO 2022

“The minerality of the Tempranillo in a grape growing boundary zone”

Marcos Eguren
Winemaker

origin Vineyards located in Párganos (1973-1975)
DOCa Rioja

vineyard With an area of 45 hectares at an altitude of 600 meters above sea level, we find a soil with a loamy-clay texture and a clay-limestone composition. The vineyard is cultivated in trellis with high density (3,367 vines per hectare) and organic fertilization on a biennial basis. The vineyard cultivation is environmentally friendly, without the use of herbicides or systemic products, in harmony with the natural rhythms of the environment.

yield 26 Hl./ Ha.

varieties 100% Tempranillo

harvest 20 to 22 September 2022.
The harvest was carried out manually, following a rigorous selection of fruits in optimal sanitary and ripening conditions in the vineyard, and using a double selection table in the cellar. It concluded with 100% manual destemming.

winemaking The winemaking process begins with cold pre-fermentation maceration at 6°C, which lasts for 4 days, with gentle pumping over and light aeration. Over the next 9 days, alcoholic fermentation takes place at a controlled temperature of between 24°C and 26°C. During this time, 1 or 2 pump-overs are carried out daily in the first phase and 1 in the second. Post-fermentation maceration takes place over 6 days. The wine is then transferred directly to French oak barrels, 30% new, 30% second wine and 40% third wine.

aging For 16 months in French oak barrels.

