

CUVÉE 2020

"A red wine with a pronounced primary character, very aromatic, enveloped by a short aging that endows it with elegance in its evolution without losing freshness and vivacity."

MARCOS EGUREN
WINEMAKER

origin La Llana located in Labastida.
DO Calificada Rioja

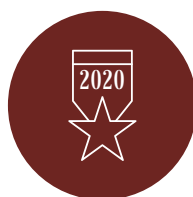
vineyard Surface: 10 hectares.
Sandy loam soil with remnants of gravel and rounded stones.
Biannual organic fertilization.
Integrated viticulture, environmentally friendly, minimal intervention, perfect adaptation to the terroir, and without the use of herbicides or systemic products, in harmony with the natural biorhythms.

yield 32 HL/ Ha.

harvest Thorough manual grape harvest in boxes, with manual selection of clusters under optimal ripening and sanitary conditions in both the vineyard and the winery, using a double selection table.
Harvest dates: October 3, 2020.

varieties Tempranillo 100%

winemaking and aging FERMENTATION: Traditional production, 100% destemmed. Alcoholic fermentation with selected native yeast from our own vineyards, temperature control between 28 and 30°C.
MACERATION: with the grape skins for 16 days.
MALOLACTIC FERMENTATION: In barrels.
AGING: 12 months in Bordeaux barrels of French oak, with 40% new barrels, since November. Rackings every four months.



93 points Guía Peñín