

EL PUNTIDO 2022

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

Marcos Eguren
Winemaker

origin	El Puntido, Párganos-Laguardia (Rioja Alavesa). DOCa Rioja
vineyard	Surface area: 25 has. Altitude: 600 m. Soil type: clay loam for its texture and calcareous-clay for its composition. Year of planting: 1975. High density planting and trellising (3,367 vines per hectare, 84,175 vines in total). Bi-annual organic fertilization. The vineyard is cultivated in an environmentally respectful manner, without the use of herbicides or systemic products, and in harmony with the natural rhythms of the environment.
yield	28 Hl./ Ha.
varieties	100% Tempranillo
harvest	From September 29 to October 4, 2022. The harvest was carried out manually, following a rigorous selection of fruits in optimal sanitary and ripening conditions in the vineyard, and through a double selection table in the cellar.
winemaking	Traditional vinification 100% destemmed. Pre-fermentative maceration for 5 days at a temperature of 6°C, with gentle pumping over and light aeration during this phase. Alcoholic FERMENTATION: 9 days with temperature control between 26 and 28° C., pumping over 1 or 2 times a day during the first phase and finishing with a pumping over. Post-fermentation maceration: 8 days. Directly transferred to new French oak barrels where malolactic fermentation will take place.
aging	16 months in new French oak barrels, and 6 months in tanks.

