

EL BOSQUE 2023

"Ripe fruit, balsamic notes, structure, and complexity in a robust, expressive wine with perceptible power but without edges, rounded"

MARCOS EGUREN
WINEMAKER

origin	El Bosque, San Vicente de la Sonsierra (La Rioja) DO Calificada Rioja
vineyard	Surface: 1,482 hectares / Year of planting: 1973 / High-density plantation in trellis (3,086 vines per hectare, 4,574 vines in total) Soil of sandy loam texture and clay-limestone composition. Sustained by gravel, loose, deep, and abundant in surface pebbles. 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. Organic fertilization.
yield	30 Hl./ Ha.
harvest	Thorough manual harvest in crates, with manual selection of clusters in optimal ripeness and sanitary conditions in the vineyard and in the winery. Manual destemming and rigorous grain-by-grain selection. Harvest date: September 27, 2023.
varieties	Tempranillo 100%
winemaking and aging	VINIFICATION: Pre-fermentation cold maceration at 8 °C for 5 days. FERMENTATION: Fermented in French oak vats at 28 °C with selected indigenous yeast from our own vineyards. Punched down twice a day for the first 8 days of fermentation and once a day during the remaining 5 days. MACERATION: With skins for 19 days. MALOLACTIC FERMENTATION: In new barrels of French oak. AGING: 16 months in new Bordeaux barrels of French oak.

