

RESERVA ÚNICA 2020

"A red wine with a pronounced primary character, very aromatic, featuring ripe fruit and a good structure and acidity. Pure character."

MARCOS EGUREN
WINEMAKER

origin	Own vineyards located in San Vicente de la Sonsierra. DO Calificada Rioja
vineyard	Sandy loam soil with remnants of gravel and pebbles. Biannual application of organic fertilizer. Integrated viticulture, environmentally respectful, minimal intervention, perfect adaptation to the 'terroir,' and without the use of herbicides or systemic products, in harmony with the natural biorhythms.
yield	31 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 through a double sorting table. Harvest dates: October 3rd, 2020.
varieties	Tempranillo 97% and graciano (3%) from vineyards older than 30 years.
winemaking and aging	FERMENTATION: Traditional production, 100% destemmed. Alcoholic fermentation with selected indigenous yeast from our own vineyards, temperature control between 26 and 28°C. MACERATION: with the grape skins for 21 days. MALOLACTIC FERMENTATION: In barrels. AGING: 24 months in Bordeaux barrels, 60% French oak and 40% American oak. 15% new barrels. Racking every four months. Bottled in March 2023. Limited edition of 66 barrels, 18531 bottles.

