

solo garnacha ánfora 2019

Wines aged in amphorae are the purest expression of a grape variety. In this case garnacha, which was the principal grape variety cultivated in the Rioja Baja, but today only occupies less than 10% of the cultivated area. With this wine we showcase the virtues of this variety in a specific place, the high altitude vineyards of the north slopes of the Sierra de Yerga.



COMPOSITION	100% garnacha
VINEYARD	Vines from El Pastor and El Foro, at an altitude of 550 and 600 m in sandy-loam soils.
VITICULTURE	Organic in the process of certification
HARVESTING	Picked manually in 11 kg. crates. Selection of clusters. Average yield 4,500 kg/ha
VINTAGE	Less vigour in the vines than in 2018, resulting in a more moderate harvest; less compact clusters and smaller-sized grapes, all key factors in achieving maximum quality. These circumstances, together with excellent state of health, thanks to a dry end of cycle make this a great vintage.
VINIFICATION	Cold maceration for 2-4 days and fermentation for 10-12 days with daily treading and hardly any pumping over.
AGEING	Malolactic fermentation and ageing for 8 months in unlined earthenware amphorae
BOTTLING	July 2020
ANALYSIS	Alc:13.5% Total acidity:5.28 pH:3.58 SO2:
TASTING NOTE	Red berries, cherries over a slightly earthy base from the amphora
BEST CONSUMED	Now or within the next 3 years
POINT SCORES	AAA