



BLANCO 2024 (2nd YEAR)

VINEYARDS: Only native varieties: 70% Viura, 25%, Tempranillo Blanco and 5% Garnacha Blanca, from vineyards located around Haro (limestone soils) and the Alto Najerilla (clay-ferrous soils). Generally old bush vines located in the highest areas.

HARVEST: The grapes were handpicked in 200 kg crates and hand sorted at the winery.

WINEMAKING: Light pressing, without needing to work in an inert atmosphere, some work in the open, and about 50% of stems in the pressing. The objective being a more Burgundian style that highlights the qualities of the land, over the varietal expression. Minimum contribution of SO₂, spontaneous fermentation. All alcoholic fermentation in stainless steel at a constant temperature of 16°C. Then, a part of the volume spends six months in French oak (not toasted, steam bending) with its lees, and the remaining volume is also aged with its lees in a concrete tank.

CLIMATIC YEAR: The 2024 harvest was marked by low production that yielded a near perfectly ripe grape. Overall, a cool vintage, with slowly maturing fruit and unmatched vegetation on the vines. A mild, dry winter gave way to a cold, rainy spring in which the shoots that had sprouted didn't grow. Summer arrived with the usual June storms that hampered flowering, followed by a cool July in Rioja, where it didn't get hot until mid-August. When the temperatures rose, storms began and alleviated the potential water stress typical of late summer. Veraison was very late compared to prior years, but on traditionally normal dates. Everything was idyllic until September, with storms that precipitated the harvest. We started in lowland areas where ripening was more advanced and were able to wait longer in the upper Najerilla area where, because ripening was less advanced during the rains, the condition of the fruit was better. The harvest was completed October 11, concluding a year of contained alcohol levels and marked acidity in certain areas and varieties.

ANALITICAL: Alcohol: 13,5% vol. — Ph: 3.36 — Residual Sugar: 1.6 g/l.

No. OF BOTTLES: 45.000

