



BLANCO 2025 (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 five 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 2025 harvest began with a humid winter and moderate temperatures. Budbreak was relatively late, forecasting a lower yield. Spring was very rainy, with cold temperatures that slowed the growth of the shoots. This large amount of water caused an early outbreak of downy mildew. Treatments began a month earlier than usual and were applied twice as often. Summer arrived with cool months in June and July, and it continued raining through June, ending in early July. August was warm, with nearly 20 days of extreme temperatures, accelerating the ripening. September was perfect for phenolic ripening, with daytime temperatures between 22 and 25°C and nighttime temperatures between 7 and 10°C. This resulted in complete phenolic maturity with alcohol levels of 12.5%. Rain fell in some areas in mid-September, lowering the alcohol level and helping the skins to mature. The harvest began on September 17 with Viura from San Vicente de la Sonsierra and ended on October 10 in Badarán. It was a precise harvest, skin maturity and a good acidity. A paradoxical vintage, with ripe skins and low alcohol. A great year that offers wines that are approachable and highly enjoyable.

ANALITICAL: Alcohol: 13,5% vol. — Ph: 3.39 — Residual Sugar: 1.1 g/l.

BOTTLES: 50.000

