

## solo garnacha ánfora 2023

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



<b>COMPOSITION</b>	100% garnacha
<b>VINEYARD</b>	Vines from El Pastor and El Foro, at an altitude of 550 and 600 m in sandy-loam soils.
<b>VITICULTURE</b>	Organic in the process of certification
<b>HARVESTING</b>	Picked manually in 11 kg. crates. Selection of clusters. Average yield 4,500 kg/ha
<b>VINTAGE</b>	The 2023 vintage was characterised by extreme drought and very high temperatures. This resulted in very good health due to the absence of humidity, lower acidity and also great qualities in the vineyards with slower ripening.
<b>VINIFICATION</b>	Cold maceration for 2-4 days and fermentation for 10-12 days with daily treading and hardly any pumping over.
<b>AGEING</b>	Malolactic fermentation and ageing for 8 months in unlined earthenware amphorae
<b>BOTTLING</b>	June 2024
<b>ANALYSIS</b>	Alc:12,5% Tot Ac:4,5 g/l pH: 3,62 SO2:72 mg/l
<b>TASTING NOTE</b>	Red berries, cherries over a slightly earthy base from the amphora
<b>BEST CONSUMED</b>	Now or within the next 3 years
<b>POINT SCORES</b>	Not yet tasted.

Contains Sulphites-bottles of 0,75 cl