

solomaturana ánfora 2022

Wines aged in amphorae are the purest expression of a grape variety, in this case, the maturana. maturana. This is an autochthonous variety of Rioja, currently only 0.26% of the vineyard is dedicated to this variety. With this wine we show its goodness in a specific place, the high altitude vineyards on the northern slopes of the Sierra de la Sierra de la Rioja.



COMPOSITION	100% maturana tinta
VINEYARD	Vineyard of El Arenal, at an altitude of 600 m above sea level on sandy 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	2022 was characterized by a fairly dry winter, followed by heat waves and a sharp thermal change in June. The summer was extremely hot and dry, resulting in rather small, concentrated grapes with good health.
VINIFICATION	Cold maceration for 2-4 days and fermentation for 10-12 days with daily treading and hardly any
AGEING	Malolactic fermentation and ageing for 8 months in unlined earthenware amphorae
BOTTLING	May of 2023
ANALYSIS	Alc/vol:13% Tot.Ac:4,5 g/l pH:3,63 SO2:42 mg/l
TASTING NOTE	Black fruit, redcurrants. Structure and lots of colour
BEST CONSUMED	Now or within the next 3 years
POINT SCORES	94 Tim Atkin, 9,4 Carlos Delgado (El País)

Contains Sulphites-bottles of 0,75 cl