

SELECCIÓN DE LA FAMILIA 2019



97	92	90
Tim Atkin	Peñin	Decanter

A unique wine that challenges norms and explores new territories. With the strength that comes from years of experience, our 'Selección de la Familia' is a tribute to someone who always believed in wine.

D.O.Ca.

Rioja.

VARIETIES

100% Tempranillo, accompanied by select white grape varieties, Malvasía and Garnacha Blanca.

TERROIR

The grapes come from two vineyards covering 13 hectares in Villalba de Rioja, at an altitude of 650m, with sandy soil containing loose sandstone, and planted in 1942 and 2005.

2019 VINTAGE

The end of autumn and the beginning of winter brought unusually mild weather; however, an unexpected frost in April reduced production. Despite these challenges, the vintage was classified as 'Memorable.' With a yield 30% below average, the harvest began in early September and was carried out manually into 15 kg boxes to preserve the integrity of the grapes.

WINEMAKING

The winemaking process begins in French oak vats, where maceration and alcoholic fermentation occur for a period of 20 days. Following this, malolactic fermentation takes place in new French oak barrels, favouring



the integration of aromas and flavors from the wood. The aging phase commences in these same barrels, allowing the wine to rest for 20 months. After this period, the wine is bottled and undergoes a secondary aging process to achieve optimal balance and refinement

STYLE

A fine, complex, and harmonious wine, of elegant texture that stands out for its bright, lively ruby red colour. On the nose, it is honest, with notes of liquorice and red fruit from the Villalba area. Aromas of strawberry and currant are subtly integrated with floral notes and those of black pepper and cedar. On the palate, it is elegant and delicate, with crisp acidity and a persistent finish.



Alcohol: 14% | Acidity: 5.89 g/l | pH: 3.49.