



LÍMITE SUR 2022



A Rioja from a lesser-known area of the Sierra de Yerga, where the altitude tempers the summer heat and is exposed to the strong northwesterly and easterly winds. The landscape, at the highest point in the eastern area of La Rioja, is notably shaped by the Mediterranean climate. Aromas of thyme, rosemary, and holm oak are central to this distinctive region.

D.O.Ca.

Rioja.

VARIETY

100% Garnacha

TERROIR

Vineyards planted in 1977 and 2014, located at the highest point in the easternmost part of La Rioja, with a northern exposure and a continental- Atlantic climate, at an altitude of 500 to 600 meters. Loamy soils, rich in silt and sand, with a covered surface of angular rocks, that capture temperature and retains humidity.

2022 VINTAGE

2022 was a warm vintage in Monte Yerga, although moderated by the altitude of our vineyards. Garnacha withstood the heat waves without difficulty, preserving its character, freshness, and the charismatic style so distinctive of the area.

WINEMAKING

Fermentation takes place in concrete vats, with 10% of clusters kept whole to add freshness and tannic structure. The wine is aged during 6 months in a combination of vessels: concrete, amphora, and 500-litre barrels. Following blending, the wine is aged in 225-litre French oak barrels for eight months.

STYLE

Ruby in colour, high intensity, clean and bright, with visible legs on the glass, this wine certainly does not go unnoticed. On the nose, it is intense and complex, with notes of fresh red fruit, flowers, pink pepper, and hints of countryside. On the palate, it is fresh, with good acidity and approachable tannins. A harmonious, balanced wine with a long finish.

PAIRING

Perfect with grilled fish, mushroom risotto, and Iberian cured ham, while also pairing beautifully with pasta dishes, gourmet burgers, tacos, and Peking duck.



CONTAINS SULPHITES

