

de Alto

RIOJA Y MÁS



La Planta Magica, Garnacha Viñas Viejas Rioja 2019

Viticulture

La Planta Magica is named after the Mistletoe to be found in the almond trees that surround this old, bush trained Garnacha Vineyard. Close to the town of Aldeanueva in the Rioja Oriental, this small vineyard has beautifully balanced vines that yield very small quantities of fruit. Tiny berries and almost perfect acid enable us to hand pick ripe fruit with an analysis that allows for very low intervention winemaking. A remarkable vineyard just waiting to be rediscovered as one of the jewels of Rioja.

Winemaking

After intensive sampling and tasting in the vineyard, the fruit is hand-picked into 12kg baskets to protect the bunches prior to arrival at the winery. Open, shallow, 5 ton fermenters are filled first by 25% whole bunches before the crushed fruit is added. 5 days of temperature controlled cold soak followed before the must was warmed and a spontaneous fermentation began. A brief maceration on skins post ferments helped to balance tannins prior to pressing and then ageing in a mix of 225l and 500l French oak barrels for up to 12 months.

Tasting

An unashamedly contemporary style of rioja that relies not on oak or age but on quality of fruit and a subtle, nuanced approach to winemaking. What marks out this wine is the quiet, brooding intensity on the nose that gives way to a rich, yet lean palate of wild, dark cherry, warm spices, cranberry and liquorice. The spice from the french oak is integrated and supporting without dominating. Spectacular fruit with huge reserves of energy are the signature of this remarkable new expression of rioja.

Alc: 14%

Total Acid:

pH:

Free SO2:

Total SO2:

Vegan: Yes