

de Alto

RIOJA Y MÁS



El Primero Rioja 2019

Viticulture

El primero is sourced from 3 different parcels of fruit: Quiñones is old low trellised garnacha close to the town of Aldeanueva ; Juan Bueno is old bush vine tempranillo on an elevated site close to Azagra ; the final parcel being younger garnacha fruit from close to San Adrian.

Winemaking

Our old vine parcels are hand harvested and transported to the winery close by. 25-30% whole bunches are included in the ferments which undergo 3-4 days cold soak prior to a spontaneous fermentation in small open vats. Gentle hand plunging twice daily ensures gentle extraction. A short maceration on skins follows the primary ferment before pressing to 2nd and 3rd year french barriques. The individual component parts are skilfully blended to make one seamless whole.

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. The fruit is vibrant, lifted and energetic –there are hints of woodspice, wild cherry and thyme. The palate is succulent, juicy, multilayered but vibrant and textural. Savoury elements, hints of warm spice, liquorice and dark cherry fill the mouth, leading through to a clean, satisfying finish.

Alcohol: 13.5%

T/A:

pH:

Free SO₂:

Total SO₂:

Vegan: Yes

Vegetarian: Yes