

solo garnacha 2023

Until no more than 40 years ago, garnacha was the principal grape variety cultivated in the Rioja Baja, but today only occupies less than 10% of the cultivated area. With this wine we showcase the virtues of this variety in a specific place, the high altitude vineyards of the north slopes of the Sierra de Yerga and the ideal conditions they offer for its cultivation.



COMPOSITION	100% garnacha
VINEYARD	Vines from El Pastor and El Foro, at an altitude of 550 and 600 m in sandy-loam 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	The 2023 vintage was characterised by extreme drought and very high temperatures. This resulted in very good health due to the absence of humidity, lower acidity and also high quality in the vineyards with slower maturations.
VINIFICATION	Complete destemming and spontaneous fermentation with wild yeast. The vinification process follows the principle of minimal intervention, trying to respect the variety and the place of origin.
AGEING	Malolactic and ageing for 12 months in the same used french oak casks (400 & 500 liters)
BOTTLING	September 2024. 1886 bt
ANALYSIS	Alc/vol: 13,0% Tot Ac:5,04 g/l pH:3,47 SO2:67 mg/
TASTING NOTE	Spicy, with an intense body and aromas of Mediterranean herbs, energetic and spicy red fruits. Sapid, deep minerality and length.
BEST CONSUMED	Now or within the next 5 years
POINT SCORES	93 J.Suckling

Contains Sulphites-bottles of 0,75 cl

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