

## solo garnacha ánfora 2024

Wines aged in amphorae are the purest expression of a grape variety. In this case garnacha, which 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



<b>COMPOSITION</b>	100% garnacha
<b>VINEYARD</b>	Vines from El Pastor and El Foro, at an altitude of 550 and 600 m in sandy-loam soils.
<b>VITICULTURE</b>	Organic in the process of certification
<b>HARVESTING</b>	Picked manually in 11 kg. crates. Selection of clusters. Average yield 4,500 kg/ha
<b>VINTAGE</b>	The 2024 vintage was characterised by a summer without extreme temperatures and whose end was marked by cold temperatures, which helped for a very good phenolic maturation.
<b>VINIFICATION</b>	Cold maceration for 2-4 days and fermentation for 10-12 days with daily treading and hardly any pumping over.
<b>AGEING</b>	Malolactic fermentation and ageing for 8 months in unlined earthenware amphorae
<b>BOTTLING</b>	April 2025
<b>ANALYSIS</b>	Alc: 13% Tot Ac:4,5 g/l pH: 3,62 SO2:72 mg/l
<b>TASTING NOTE</b>	Red berries, cherries over a slightly earthy base from the amphora
<b>BEST CONSUMED</b>	Now or within the next 3 years
<b>POINT SCORES</b>	Not yet tasted.

Contains Sulphites-bottles of 0,75 cl