



Campeador

VIURA 2024

VARIETIES: 100 % Viura

VINTAGE 2024: This vintage was characterised by a dry spring period and fresh summer. The rains beginning in September and continuing into October made crucial the evaluation of the ripening process of every plot. It was a very demanding vintage: obtaining less quantity, being selective, following our commitment to quality. The Rioja D.O.Ca. Control Board awarded this vintage a rating of "Good".

VINEYARD: A single vineyard of Viura de Haro, with vines between 45 to 50 years old, is the origin of this wine. Its nutrient-poor soil, covered with pebbles, and its climate result in a great varietal typicity, rich in aromas, with a pleasant and elegant structure. A viura with enormous personality.

WINE MAKING: The grapes were harvested by hand the 1st of October 2024. Alcoholic fermentation took place in stainless steel tanks at controlled temperature for 12 days, in contact with the skins for some days. In February 2025, ageing began in new 500-litre French oak vats. It remained in them for 7 months before bottling. It has a great potential for ageing.

TASTING NOTES: Straw yellow colour with golden tints. Clean, lively and bright. The nose is a seduction of the aromatic capacity of a viura from special vineyards. Intense, fresh citrus and tropical notes. Perfectly integrated wood and some iodised notes. On the palate, harmony of fruit, with a tense but elegant acidity, saline, delicate and unctuous. A Viura that "breaks" the mould of the variety.

Total production: 1,906 bottles of 75 cl.

Alcohol: 12% pH: 3,20 Acidez: 6.8 g/L



Martínez Lacuesta

BODEGAS EN
HARO DESDE 1895