LACUESTA

SELECTO CRIANZA 2023



VARIETIES: Tempranillo 100%.

VINTAGE 2023: A vintage with very similar conditions and characteristics to the previous one. The drought continued to be severe, which marked all the phases of cultivation. The coincidence with 2022 is total, as there were also rains in September. The grapes entered the winery in an optimal state of ripeness, with a good balance of alcohol, acidity, aromas and polyphenols. This allowed us to produce high quality wines that are truly representative of the characteristics of our vineyards. The Rioja Control Board rated this vintage as Very Good.

VINEYARD: Lacuesta Selecto Crianza is made from Tempranillo grapes from 30 years old vineyards, situated in Haro village and surroundings, the heart of Rioja Alta sub-region. The nutrient-poor clay-limestone soils are covered by pebbles. They define the personality of the Tempranillo grape variety in this area.

WINEMAKING: Harvesting 2023 started the 18th of September and it lasted ultil the 12th of october. Once the bunches were received in the winery and destemmed. Alcoholic fermentation took place at a low temperature in stainless steel tanks. It took 42 days for the malolactic fermentation to finish. During spring of 2024, the wine started the barrel ageing, for at least 12 months. 2 manual rackings were practiced, following the traditional gravity method. After a few months bottled, Selecto Crianza is ready to enjoy.

TASTING NOTES: Lacuesta Selecto Crianza 2023 is a wine designed for pure enjoyment. We carefully select grapes ensuring they preserve their most pleasant, youthful, fresh, and fruity character. With the subtle influence of the barrels, we create a balanced and seductive wine, perfect for enjoying in a relaxed atmosphere.

Alcohol: 14% pH: 3,75 Acidity: 5 g/l

Martínez Lacuesta
BODEGAS EN
HARO DESDE 1895

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