

LA SUCURSAL 2020

VARIETIES: Tempranillo 100%.

VINTAGE 2020: After a growing season plagued by drought, the rains at the end of September had a very positive effect on ripening, giving the berries more balance at the end. The grapes harvested on our estate were in excellent state of ripeness, with a good balance of alcohol, acidity, aromas and polyphenols. This allowed us to produce wines of quality wines that are truly representative of the characteristics of our vineyards. The Rioja Control Board awarded this vintage a "Very Good" rating.

VINEYARD: Tempranillo from our vineyards around Haro, with an average age of 50 years. The clay-limestone soils produce small clusters with loose berries, which give rise to very aromatic and complex concentrated musts, typical of this terroir.

ELABORATION: The grapes were harvested by hand in 20-kilo boxes and taken to the winery in refrigerated vehicles. Once there, they were cooled for 24 hours to a temperature of 4°C/39°F. The grapes were then gently destemmed. The grapes were then vatted for nine days at a temperature below 10°C/50°F; a cold maceration to bring out their aromatic features. Alcoholic fermentation took place in French oak vats and malolactic fermentation in our best Frenck oak barrels. After fermentation and maceration, the wine was placed in French oak barrels for a short ageing period of 12 months. The wine was racked three times using traditional methods.

TASTING NOTES: Medium-high depth, garnet red colour with a marked pinkish rim; clean and bright. Intense aromas, with notes of black fruit (blackcurrants, blackberries and damson plums) that blend with a kind and intense bouquet of clove, white pepper, liquorice and cedar. Very fresh and balanced, with marked polished tannins that lead to a broad finish, it shows the typicality of a unique terroir in Haro.

Alcohol: 14,85% pH: 3.6 Acidity: 5,9 g/l

Available in 75 cl Contains sulphites



