

Desde 1882

Rioja Vega

TRADICIÓN CENTENARIA

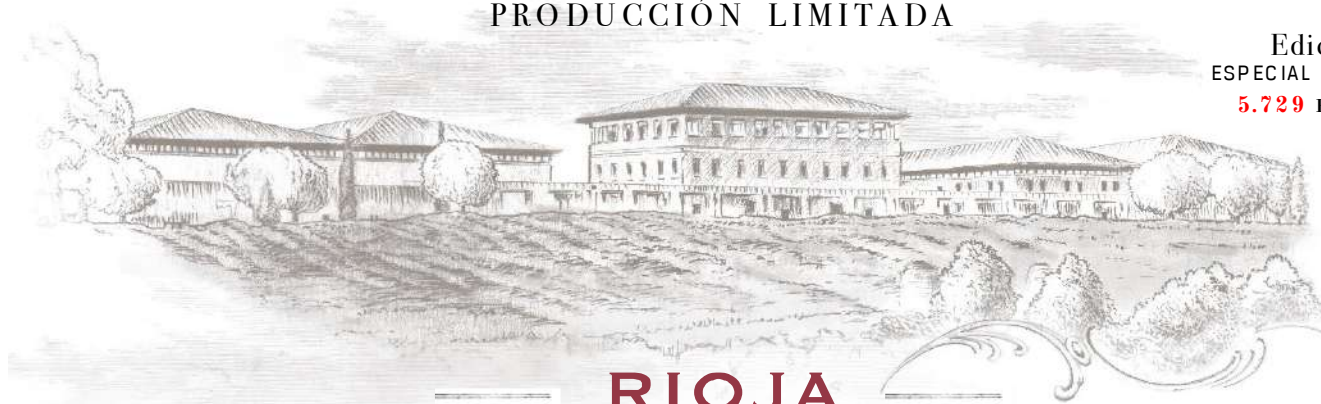
MATURANA

SUELOS POBRES, BAJOS RENDIMIENTOS
Y CUIDADA SELECCIÓN DE LA UVA.

VARIEDAD AUTÓCTONA RESCATADA DEL OLVIDO

PRODUCCIÓN LIMITADA

Edición
ESPECIAL NUMERADA
5.729 BOTTLES



RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA



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TRADICIÓN CENTENARIA

MATURANA

Rescuing the past to build the future

A unique, historical and minority variety rescued from oblivion to produce a great single varietal wine, elegant and balanced, with ripe tannins and an enveloping aromatic base.

Memory

Native variety of Rioja.

First documented reference dates back to 1622 (Nájera- Rivadavia).

*The passage of time and the arrival of more productive varieties meant that the **Maturana** was relegated to oblivion, on the verge of disappearing.*

*In 1988, a project for the recovery of native varieties was launched, which **rescued 30 vines** from a vineyard in Navarrete.*

In 2007, Rioja Appellation approved its cultivation.

It currently accounts for 0.43% of the Rioja vineyards.





Heritage

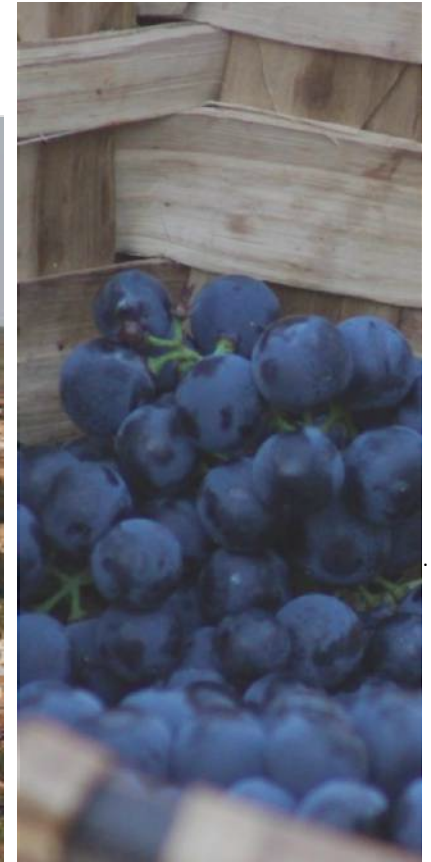
The recovery and revaluation of the Maturana variety reflects Rioja Vega's commitment to preserving the region's winemaking heritage.

A project that allows us to rescue historic vines from oblivion, to enrich the diversity and quality of our wines, and to offer consumers options that combine tradition, exclusivity and uniqueness.

Territory

An intimate place characterised by a landscape of rolling hills and vineyards that dominate the surroundings. Its location gives it a continental mediterranean climate, with cold winters and moderately warm, dry summers.

The local fauna includes species such as foxes, wild boar and birds of prey. The soils are predominantly clayey-limestone, ideal for growing vines, which have been the region's main source of wine production for centuries.





Maturana

Small, compact bunches.

*Small berries and **fine skin**, rich in polyphenols.*

Intense colour.

High acidity.

*Firm, **structured**, juicy and ripe tannins.*

*Wines that evolve favourably during ageing,
developing **additional complexity** over time.*

Main aromas



Blackberry.



Spicy.



Balsamic.



Sandalwood.

The origin

'La Presa' estate:

8 ha of Maturana Tinta.

400 m. altitude.

Training: trellising

Yields: 5,800 kg/ha.

Plantation frame: 2.90 x 1 mtr.

Climate: (mediterranean - continental)
ranging from dry to semi-arid. Average
annual rainfall of 443 mm. Severe summer
drought, with some water deficit.

Southeast facing, balanced ripening
thanks to the morning sun which avoids
excess heat in the afternoon and maintains
the wine's freshness.

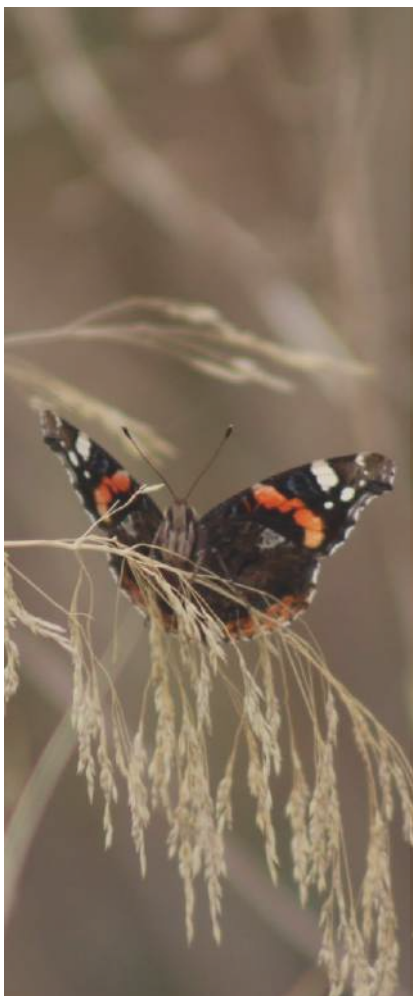
Loamy-loam soil with abundant gravel.
Loose and aerated, it favours the optimum
development of this variety.



'La Presa' estate. The soil provides unique character to the wines



'La Presa' estate . The climate is the key factor that shapes their quality.



Vintage 2021

*Cool winter and spring with little rainfall. Irregular summer with average **temperatures below** those of recent years and no rainfall until September, which alleviated the **persistent drought**.*

*Strong influence of the north wind. **Slow and balanced ripening** with good polyphenolic load and excellent colour extraction.*



VARIETIES

Maturana Tinta

HARVEST

Date: 15/09/21.

Early morning harvest.

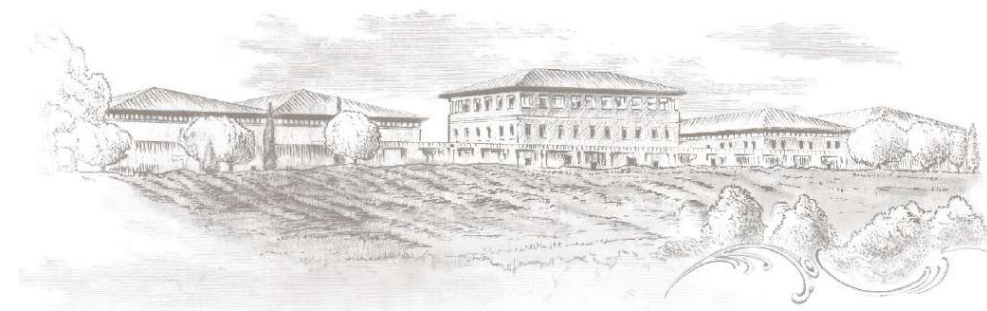
Exclusive selection of fruit in the vineyard.

WINEMAKING

The temperature is kept at around 3°C in the tank to favour the extraction of phenolic and aromatic compounds that will influence the flavour and structure of the future wine. Fermentation at controlled temperature reaching a maximum of 28°C with short and frequent pumping-overs to favour gentle extractions and homogeneous fermentation. Daily control during 6 days of post-fermentation maceration until the moment of devatting.

AGEING

Racking and barrel ageing. Aged in American (75%) and French (25%) oak barrels for 13 months. Bottled on 12 June 2024.



COLOUR

Medium to high intensity maroon-violet colour.

BOUQUET

Intense aromas of red fruit and fresh grass with hints of liquorice and eucalyptus.

MOUTHFEEL

Fresh and velvety smooth mouthfeel, with a complex mineral and spicy aftertaste, showcasing the varietal character. It shows fine tannins from the French oak and sweeter ones from the American oak used to age the wine. It's long and persistent in the mouthfeel and lingers tirelessly with smooth and delicate balsamic sensations. It's a complex wine, yet fresh and with great ageing potential.

FOOD PAIRING

Red meats, game and stews, cured cheeses, and desserts with a dark chocolate base.

SERVING TEMPERATURE

18 °

Nº OF BOTTLES

Limited production of 5,729 bottles.

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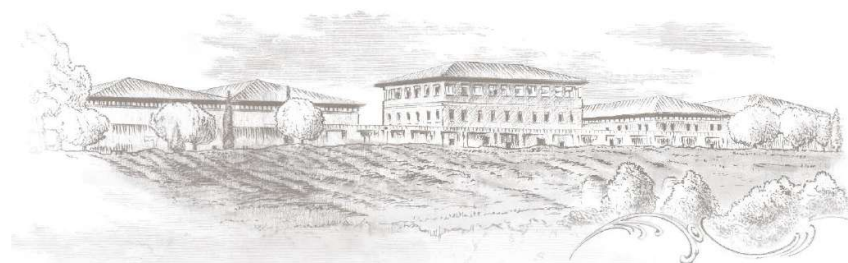


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«A unique and differentiating proposal for wine enthusiasts interested in recovered native varieties, with a strong regional identity; lovers of freshness and elegance who are looking for wines with personality, versatile and gastronomic.»

ESPERANZA ELÍAS, RIOJA VEGA WINEMAKER



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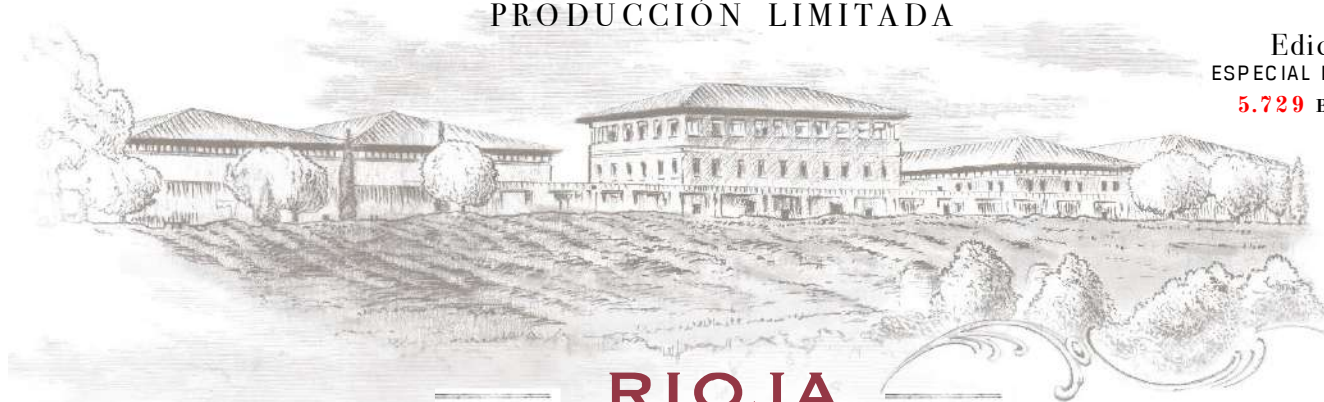
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