

Desde 1882

Rioja Vega
TRADICIÓN CENTENARIA

MATURANA

D.O.C. RIOJA

VARIETIES:

100% Maturana.

VINEYARD:

Finca 'La Presa': 8 hectares at an altitude of 442 metres above sea level in a well ventilated area.

SOILS:

Sandy-loam soil with abundant gravel, loose and well aerated.

HARVEST 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 from the northerly winds. Slow and balanced ripening with good polyphenolic structure and excellent colour extraction.

HARVEST

Date: 15/09/21.

Early morning harvest.

Meticulous selection of fruit in the vineyard.

PAIRING

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

Temperatura de servicio: 18°

LIMITED EDITION

Limited production of 5.729 bottles.

TASTING NOTES

COLOUR:

Medium to high intensity maroon -violet colour.

BOUQUET:

Intense aromas of red fruits 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.

WINEMAKING AND AGEING

There is a pre fermentative cold soaking process keeping the must at around 3°C in the tank to encourage the extraction of phenolic compounds and aromas that will shape the **flavour and structure** of the future wine. Fermentation occurred at a controlled temperature never exceeding a maximum of 28°C, with short and frequent pump-overs that favour a **gentle extraction** and a uniform fermentation process. Daily controls for 6 days of post-fermentative maceration until the moment of de-vatting. Racking and barrel ageing in American (75%) and French (25%) oak barrels for 13 months. Bottled on June 12th, 2024.



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TIMELESS RIOJA

%Alc.	pH	Acidity	Residual sugar
13,5%	3.49	5,6g/l	<1 g/l