



Balance, silkiness and power. Emblematic.

THE HARVEST

An excellent vintage, with wines that stand out for their depth and persistence. Bud break occurred on the regular dates, with moderate rainfall in the spring and evenly distributed throughout the growing season. Despite the drought and high summer temperatures, the acidity of the wines is balanced with the alcohol. They also have high aromatic intensity and quality as well as perfectly ripe tannins, resulting in a smooth and round mouthfeel.

VINEYARD, VARIETIES AND ITAGEING

The Tempranillo (80%) comes from our La Cuesta and Montecillo vineyards in Fuenmayor and Cenicero. Both are over 30 years old and their soils are predominantly clay-limestone. The Garnacha grapes (20%) come from a 70 ha vineyard with deep rocky soils at 500 m elevation in Tudelilla (Rioja Oriental). Known as La Pedriza, the site has outstanding conditions to grow this variety.

Manual picking of the grapes in these plots began at the end of September. Once harvested, the bunches were placed in 20 kg boxes and transported to the winery in refrigerated vehicles. After passing through the optical selection tables, only perfectly ripe grapes were included in the blend. Once fermentation was completed, the selected wines were transferred to barrels in February 2017 and aged separately: 36 months in four-year-old American oak barrels for the Tempranillo, with six manual rackings; and 30 months for the Garnacha, with five manual rackings, in barrels that had previously contained two to three wines. The final blend was bottled in June 2020.



BOTTLE SIZES



ANALYTICAL DATA

Alcohol	pH
14,5% Vol	3,61

Total Acidity	IPT	Service temperature
5,3 g/	64	17°

PAIRINGS

Main courses, all kinds of meat and stews as well as chocolate-glazed desserts. Ideal as an after-dinner drink.

TASTING NOTES

Intense garnet red colour, with a clear rim. Outstanding aromatic intensity on the nose, with spicy and balsamic liquorice, clove, nutmeg and black pepper notes, enveloping a subtle hint of ripe red fruit: brandied cherry and raspberry jam. The palate is well-balanced, fresh, with a broad range of flavours and soft, round tannins, leading to a spicy, balsam-like aftertaste on the finish. A Viña Ardanza in its prime and with a long life ahead of it.