

# *Iñigo Amézola 2020*

Tinto- D.O.Ca. Rioja

## Varietals

100% Tempranillo

## Vineyards

All our wines come exclusively from our own 60 hectares of vineyards located in the heart of the Rioja Alta and surround the winery in the purest French château style. The soils are mainly calcareous clay soils at an altitude of 450-550 meters.

## Alcohol content

14° vol.

This wine comes exclusively from San Quiles, our best estate of 8 hectares, located at an altitude of 550 meters above sea level.

## Harvest

Manual and selected. From September 18 to 28, 2020. Harvest marked by the logistical complications of covid and rated VERY GOOD.

## Elaboration Process

The clusters are destemmed and the Tempranillo is fermented in stainless steel tanks. Maceration lasts 28 days, during which time the grapes are pumped over to favor contact with the skins. This process is followed by pressing. Malolactic fermentation takes place in barrels.

## Ageing

8 months in 100% new French oak barrels of 225 liters of capacity.

## Tasting notes

Intense plum color, aromas of ginger and cedar with hints of chocolate and blueberries. Structured, voluminous, complex and persistent.

Limited edition of 3000 bottles.

## Ratings

92 points Tim Atkin

