

Viña Amérola 2022

Crianza- D.O.Ca. Rioja

Varietals

87% Tempranillo
3% Mazuelo
10% Graciano

Vineyards

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

Alcohol content

14° vol.

This wine comes from the Viña Vieja de Arriba, Faisanes and Arenillas estates, all of which are over 55 years old.

Harvest

Manual and selected. From 27/09 to 12/10 Harvest rated VERY GOOD. Rapid vegetative cycle, high temperatures and low rainfall.

Elaboration Process

The clusters are destemmed and the varieties ferment separately in stainless steel tanks. Maceration lasts 21 days, during which time the grapes are pumped over to favor contact with the skins. This process is followed by pressing.

Ageing

16 months in 60% American oak barrels and 40% French oak barrels of 225 liters capacity.

Tasting notes

Good colour and aroma, with intense black fruit and surprising freshness on the palate. Silky tannins frame a tasty and fresh mid-palate and anticipate a smooth and elegant finish.

Ratings 91 points Tim Atkin MW

