



Viñas Jóvenes 2020

D.O.C.A. RIOJA ALTA

Miguel Merino

THE VINEYARDS

Old vines do not live forever. In order to have access to such special vines in the future as we do today, we planted in 2001 the vineyard of El Rincon, in the South of Briones. We have also planted some new vineyards which will become part of this wine until the vines are old enough to yield grapes for our Reservas.

GRAPE VARIETIES

“El Rincón” is mostly planted with Tempranillo vines. Also, on the side with the best Sun exposition we have some plants of Graciano. Out of the three other vineyards, two are planted with Tempranillo and the other one with Garnacha.

THE VINTAGE

2020 was not an easy year, with a very rainy Spring and early attacks of oidium and especially mildiu. After a stormy beginning, the Summer was dry and hot. Just when harvest was about to start cold winds and rain came from the North, and we won't forget the image of picking grapes with snow on the peaks. But the rain was welcome by the plants, and the grapes arrived in healthy conditions, with great concentration, low alcohol degrees and acidity and mature tannins.

WINE-MAKING

The grapes were hand picked and transported in small crates so that they arrive to the winery in the best conditions. Once there, all the bunches were checked again in the sorting table. Fermentation took place in small vats of stainless-steel, at controlled temperature. For us elegance is much more important than strength, and we try to follow this policy at our fermentations.

AGEING

The wine rested during 12 months in 'second use' barrels that were previously used for our Reservas, made with American oak staves and French oak heads. We top each barrel after six weeks to minimize its oxidation. The wine was then bottled and left to rest and develop for 12 months.

BOTTLING

We filled 16,500 bottles and 503 magnum of our Viñas Jóvenes 2020.