



Vitola 2018

D.O.C.A. RIOJA ALTA

Miguel Merino

THE VINEYARD

Vitola Reserva comes from vines planted in a slope facing Northwest in the seventies. Its altitude and sun exposure lets us make this subtle, deep and balanced reserve wine. The vines were planted on bush in Briones in the 1970s. They are all placed on the slopes of those hills further away from the River Ebro –less fertile than the riverside.

GRAPE VARIETIES

Tempranillo (96%) and Graciano (4%).

THE VINTAGE

2018 was a very fresh year, with heavy rainfall during the Spring. We needed to be really careful with the vineyards, since fungus attacks were quite probable. Harvest was a generous one. The oldest vines achieved a fantastic quality, with concentration and freshness. For the youngest vineyards, green harvest was essential to reach good level of ripeness.

WINE-MAKING

The grapes were collected by hand in small cases and selected at the sorting table. The fermentation took place at a controlled temperature of 28°C in small stainless-steel vats. Two short remontages (pumping over) were applied daily during the first stage of the fermentation. Malolactic fermentation started spontaneously and went through perfectly well right after the alcoholic fermentation.

AGEING

Two years in 23 barrels of French and American oak (30% new oak). Rackings every 6 months, keeping the bottoms apart. Every 2 months all the barrels were topped to avoid oxidation.

IN BOTTLE

6,675 bottles of Vitola Reserva 2018.