



## Vitola 2020

D.O.C.A. RIOJA ALTA

*Miguel Merino*

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### 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.

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### GRAPE VARIETIES

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

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### 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

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### 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.

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### AGEING

Two years in 28 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.

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### IN BOTTLE

8,216 bottles of Vitola Reserva 2020.