



Viñas Jóvenes 2023

D.O.C.A. RIOJA ALTA

Miguel Merino

THE VINEYARDS

Vineyards are not eternal. In order to have old vines in the future, we decided in 2001 to plant a vineyard in the southeastern part of Briones, on a clay-limestone hillside known as El Rincón. In addition, we work with five other small vineyards in Briones, ranging from 10 to 25 years of age. Until these vines reach an ideal age to be included in our reservas, their grapes are used to produce our Viñas Jóvenes.

VARIETIES

El Rincón is planted mostly with Tempranillo, trained on a wire system. In addition, in the area with the greatest sun exposure, we have a parcel of Graciano. Of the other vineyards, four are planted with Tempranillo and one with Garnacha.

THE VINTAGE

2023 was a challenging vintage in Rioja Alta. After a very dry winter, spring brought severe storms that complicated vineyard work. The summer began cool, but August was one of the driest and hottest on record, putting many vineyards under stress. In addition, a series of intense storms in early September forced many growers to bring forward their harvest for fear of botrytis. It was a difficult harvest, in which choosing the right moment to pick and careful work at the sorting table were more important than ever. In the end, we achieved wines with less concentration than in other vintages, but with plenty of fruit and balance.

WINEMAKING

Grapes are hand-harvested into 250 kg pallets and checked on the sorting table. Fermentation takes place in small stainless-steel tanks with temperature control. As is customary in our winery, we prioritize elegance over power.

AGING

Aging for 12 months in second-use barrels that previously held our reservas, as well as in 500-liter bocoys. Barrels are topped up every six weeks to minimize oxidation.

BOTTLING

22,500 bottles of our Viñas Jóvenes 2023, bottled in May 2025.