



Vitola 2021

D.O.C.A. RIOJA ALTA

Miguel Merino

THE VINEYARDS

Vitola Reserva comes from vines planted in a slope facing North in the seventies. Its altitude, soil 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

2021 was a good year at Rioja Alta region. The year started with heavy snow storms and rain until February. We were not lucky in Spring: three hail storms in one week, just one month after quite a big frost marked the beginning of the vine cycle. Then Summer was particularly dry, which didn't help neither. Fortunately, some rain came in September and the weather was just great during the harvest (long, sunny days with dry, chilly nights). We were able to achieve a slow harvest, which was also low in yielding. The grapes were small and intense, with slightly high sugar levels and balanced acidity.

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 31 barrels of French and American oak (30% new oak). Two years in bottle before release.

IN BOTTLE

9,130 bottles of Vitola Reserva 2021.