

PANORÁMICO CLARETE 2021



VARIETY & TERROIR

70% Viura, 30% Grenache rouge on clay-ferrous soils

VINEYARD AGE

40+ year-old for Viura, 80+ year-old for Grenache

FARMING PRACTICES

“Lutte raisonnée” with minimum intervention
and manual harvesting

VINIFICATION & AGING

Manual grape selection, destemming,
fermentation in stainless steel
& aged in French oak 500L barrels for 10 months

TOTAL ACIDITY & RESIDUAL SUGAR

5.5 g/L & 2.5 g/L

ALCOHOL

12.5 %

PRODUCTION

250 cases

This Viura of 40+ years old is from the Iregua Valley, more specifically from the district of Islallana, characterized by its altitude of 750 meters above sea level and its clay-ferrous soils on the surface. The Grenache grapes come from a very old vineyard of 80 years of age in Albelda de Iregua in the area of La Rad, characterized by its clay-ferrous soils with abundant boulders.

Their Claret is a modern interpretation of one of the most popular wines of the last few decades in La Rioja, claret, which is a rosé made from the joint fermentation of white and red grapes. Here the grapes are pressed by gravity, giving out a free-run juice which is then placed in a concrete egg, allowing fermentation to start spontaneously on indigenous yeasts.

Subsequently, once the late Grenache grapes have been harvested, we introduce the whole clusters, which account for an approximate quantity of 30% of the total. Fermentation is ran at a very low temperature for two months before the wine is then aged for 10 months in the oval on its fine lees.

The final blend is made by adding a small portion of the wine, which was reserved for aging in French oak barrels, in order to give their Panorámico claret greater complexity and structure.