

PANORÁMICO TINTO 2019



VARIETY & TERROIR

85% Tempranillo, 15% Garnacha on red clay soils and stony and limestone soils

VINEYARD AGE

30+ and 40+ year-old vines

FARMING PRACTICES

“Lutte raisonnée” with minimum intervention and manual harvesting

VINIFICATION & AGING

Manual cluster selection, destemmed without crushing, fermentation in stainless steel & aged in French oak 500L barrels for 10 months

TOTAL ACIDITY & RESIDUAL SUGAR

5.0 g/L & 1.1 g/L

ALCOHOL

13.5 %

PRODUCTION

537 cases

In the foothills of the Iregua Valley, where the main tributary of the Ebro River flows in the heart of La Rioja, is born “Panorámico Tinto”. This wine is a blend of two opposing landscapes,

“La Rad” on the left bank and “Las Ysas” on the right bank.

The first vineyard in the area of “La Rad”, has a marked Mediterranean influence : warm and sunkissed.

On red clay soils, at an altitude of 550 meters above sea level, are planted Tempranillo and Garnacha vines of more than 30 years

The second vineyard, “Las Ysas”, is a vineyard of 40 years old Tempranillo and Garnacha but on higher slopes, at 720 meters above sea level on stony and limestone soils.

The winemaking process in the small winery is very traditional. Gravity is the main ally to avoid pumping over. After fermentation, the wine is aged for 10 months in second-use 500L French oak barrels with a light toasting.