

Cuentaviñas

Rioja Los Yeliones



Los Yeliones refers to the solid blocks of calcium-carbonate / chalk that permeate the soil of this spectacular single cru in the upper region of San Vicente de la Sonsierra near the border of Ábalos, where the cool mesoclimate results in ripe fruit with a marked floral character. At the same time, Eduardo believes that "Los Yeliones" or blocks of calcium carbonate, imbue the wine with freshness and a chalky mouthfeel. Without a doubt, this is the most mineral and fresh wine that Eduardo produces.

Location: North-eastern San Vicente de la Sonsierra, on the border with Ábalos

Vineyard: La Rad single vineyard

Winemaking: The grapes undergo rigorous double-manual sorting, both before and after destemming. The whole berries ferment spontaneously in 3,000L French oak vats, with very gentle extraction via pigeage. Total maceration lasts around 20 days. Gentle pressing in a vertical basket press. Late malolactic fermentation (May-June) in new 500L French puncheon.

Aging: 18 months in 500-litre barrels and 3 months in bottle in an 18th-century underground cave. Due to the low temperatures and high humidity, the rate of oxidation is reduced allowing Eduardo to work with low levels of SO₂.

Grape varieties : 100% Tempranillo

Press Notes

Vineyard age : Vines were planted in 1970

James Suckling

2020

95 points

Soil : Calcerous-clay with post glacial sedimentation (moraines) and a high proportion igneous rock, quartzite, and Yeliones (solid block of calcium carbonate for which the wine is named). These blocks of calcium carbonate provide balance in the vineyard and impart a marked freshness on the wine.



Organic

