

## Cuentaviñas

### *Rioja Garnacha CDVIN*



**Location:** The cellar is located in Peciña, a small hamlet north of San Vicente de la Sonsierra on the border with Álbalos.

**Vineyard:** Tejares vineyard, located in the upper Najerilla Valley in the village of Cordovín, for which the wine is named. Located in the foothills of the Sierra de la Demanda, with a northern exposition.

**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 neutral 500L French puncheon.

**Aging:** 14 months in 500L French puncheon 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 SO<sub>2</sub>.

**Grape varieties :** 100% Garnacha

**Vineyard age :** Vines planted in 1923.

**Soil :** Deep red, iron rich clay, with an alluvial texture.

### Press Notes

The Wine Advocate

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94 points



Organic

