

Viñedos y Bodegas Sierra Cantabria

Sierra Cantabria Rioja Crianza





Vineyards: Estate owned vineyards surrounding the village of San Vicente de la Sonsierra, sandwiched between the foothills of the Sierra Cantabria mountain range and the Ebro River.

Viticulture: Practicing organic dry farmed viticulture with certain selective biodynamic practices. Vineyards trained as spur-pruned goblet vines as well as high density trellises. Manual work and harvest, with no mechanization whatsoever.

Aging: 14 months in used French & American oak barrels. Racked every four months. Aging is carried out in subterranean cellars that were carved by the family at the end of the 1990's. Due to the low temperatures and high humidity, the rate of oxidation is reduced allowing the family to work with low levels of SO2.

Grape varieties: 100% Tempranillo

Soil: Calcareous clay soils that are typical to the Sonsierra Riojana. Limestone rich clay soils that are sandwiched between large slabs of limesandstone mother rock.



Organic

Press Notes

Jeb Dunnuck

2021 93 points

James Suckling

2022 91 points

AG Vinous

2020 93 points

