

Cuentaviñas

Rioja Alomado



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

Vineyard: Ribarrey single vineyard

Viticulture: Practicing organic traditional viticulture. High density trellised field blend located on south-west facing mountain slopes. Due to the small size of the project, all viticultural duties including pruning, leaf pulling, plowing by horse, selecting cover crops, and digging soil pits are all carried out by Eduardo.

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: 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. Unfined and unfiltered.

Grape varieties : Field blend of roughly 80% Tempranillo, 10% Viura, 6% Malvasía, 4% Calagraño

Altitude : 550m ASL

Soil : Calcareous clay intermixed with alluvial sediment, boulders, and quartzites. Relatively deep subsoil with high percentages of clay and loam.

Press Notes

James Suckling

2020, 2019

95 points



Organic

