

Amaita 2018

Features

Variety:

100% tempranillo.

Vineyard:

The best bunches, coming from the vineyard located surrounding the winery, are selected to produce this special wine. Found in the defined "Golden Mile" of Rioja Alavesa, was planted on 2005 at an altitude of 690 m. High density plantation (4.800 plants/ Ha) has caused great rivalry among the plants, giving rise small bunches with small grapes of high quality. Limited yield to 3.900 kg/Ha.

Elaboration:

Hand harvested, 50% of selected grapes are manually destemmed to put them into opened 500 litter French oak barrels where alcoholic fermentation will take place. The other 50% of grapes will make the fermentation in low capacity tank. Then, continues the maceration with with its own skins during 15 days. Both wines finishes malolactic fermentation in new French oak barrel of 225 l (50%) and 500 l (50%).

Aging:

15 months in new French oak barrel where malolactic took place.

Bottling date:

June 2020.

Alcohol content:

14°.

Production:

5.890 bottles.

Recommendation:

Consume at a temperature of 17°C.



Awards

Catavinum, World Wine Competition 2022: **Great Gold Medal**

Guía Intervinos 2023: **95 Points**

Guía Peñin 2022: **94 Points**

Guía SeVi 2022: **95 Points**