

SELECCIÓN LIMITADA RESERVA 2020



Type of wine: Red

Region of production: Rioja

Year: 2020

Grape varieties: 85% Tempranillo, 15% Garnacha, Graciano and Mazuelo

Type of bottle: Bordeaux

Bottle size: 75cl.

Ageing and barrel type:

18 months in French and American oak barrels

Alcoholic volume: 14%

pH: 3.63

SO₂ Free/Total: 30/78

Total Polyphenols Index: 65

Total acidity: 5.21

Volatile acidity: 0.55

Suitable for vegans



The vineyard

The vineyards are located in both Rioja Alta and Rioja Alavesa, close to CVNE, which ensures that the grapes arrive at the winery intact and in optimal condition. Approximately half of the vineyards are estate-owned. The grapes are sourced from a range of sites that offer a rich diversity of soil types, exposures, training systems, and vine ages.

Winemaking

Upon arrival at the winery, the grapes are carefully selected and sorted by vineyard origin for separate vinification. Alcoholic and malolactic fermentations are carried out in temperature-controlled stainless steel tanks. The wine is then aged for 18 months in a combination of French and American oak barrels, after which the final blend is created. Following blending, the wine is clarified, filtered, and bottled. It then rests in bottle for several months, during which it develops the aromatic balance, finesse, and overall expression that define its character.

Vintage / Harvest description

The 2020 vintage was marked by rainfall and occasional hail, as well as mild temperatures throughout the growing season. These conditions led to an early harvest, approximately two weeks ahead of the previous year.

Picking was selective, based on ripeness levels, which varied across plots. The grapes arrived at the winery in excellent sanitary condition. The high quality of the fruit suggests a vintage capable of producing wines with great aging potential.

The harvest of red grapes began on September 9th in Torremontalbo (Rioja Alta) and concluded on October 9th in our vineyards in Labastida (Rioja Alavesa).

Tasting notes

Elegant garnet color.

Aromas of wild berries and licorice —a hallmark of the Tempranillo variety— are layered with spicy nuances of vanilla, toffee, cedar, cigar leaf, and subtle toasty notes from its 18 months of barrel aging.

On the palate, it displays a smooth and elegant texture, with sweet, well-integrated tannins and a fresh touch on the finish that adds length and complexity. The aftertaste is refined, offering depth and aromatic persistence.

Its versatility makes it an excellent companion for a wide variety of dishes, from vegetables and fish to meats, pasta, and rice.

Serving temperature: 16–18°C.