

SUAÑÉ RED

RESERVA 2016

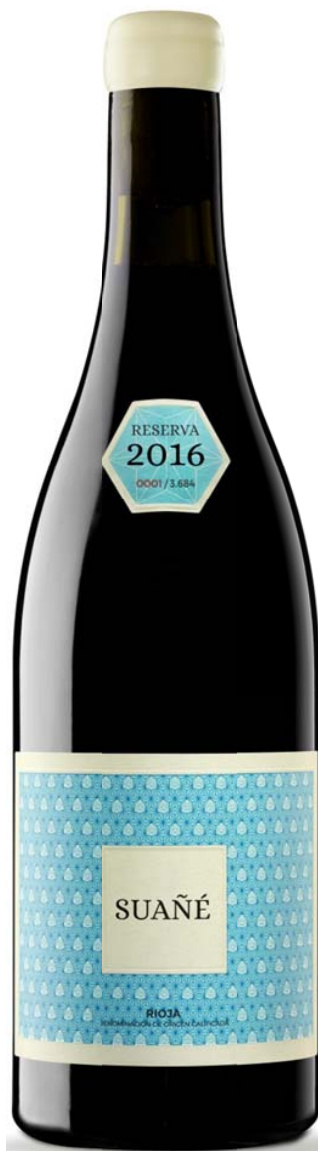
THE PROJECT

ALONSO & PEDRAJO: A close and long-lasting friendship between two families who encouraged each other to embark together on the dream journey of making their own wine. We wanted to live our project to the last drop. To attend and savor each stage with the attention and detail it requires. We move from theory to practice in 2011. We chose the land, and in October 2013, we had our first harvest. We have come a long yet very intense path. And we are proud of the first results: the respect and the minimum intervention in the cultivation and vinification techniques already allow us to produce wines that seek to surprise with their character and originality not forgetting the origin of the grapes of the most western Rioja at the foot of the Montes Obarenes.

We are the first generation, the first in our family to dedicate ourselves to the vineyard and to winemaking. For us the pride is precisely that, to begin this adventure that is changing our way of living and of considering our future increasingly closer to the land, the people, the wine. We hope to be the origin that will allow future generations to say that the cultivation of vineyards has been a tradition in our family.

MINIMAL INTERVENTION: Wines in which we seek the maximum expression of the grape through the minimum possible intervention, aiming to preserve the fruit and the uniqueness of the different vineyards separately, and the personality of each year, trying to find its best expression as a whole. Wines made without haste, looking for the time to make them convincing, without artifices, direct, reflecting as much as possible the characteristic nature of the land from which they come. Raw wines, without a make-up.

VITICULTURE: The vineyard is where the origin, the essence of our wines is. Responsible and reasonable viticulture of minimum intervention, with a meticulous care for the vineyards in their different cycles. Eliminating the use of chemical fertilizers, herbicides, or chemical products. The harvest is always done by hand in small boxes of 12-14 kilos.



THE WINE

SUAÑÉ: The term "Suañé" comes from the phonetic transformation of the French word "soigne" which means refined, delicate, careful, and cared for, which is how we have intended this wine to be

VARIETY: 100% Tempranillo.

VINEYARDS: An assemblage of two plots in Villalba de Rioja and Haro respectively, at an altitude of 550 and 615 meters, clay-limestone soils.

HARVEST: Manual harvest in 12-14 kg boxes, on 9 and 12 October. Hand selection at the table.

WINEMAKING: The bunches were gently destemmed without crushing, placed in concrete tanks without any kind of added intervention. Alcoholic fermentation began spontaneously. No pumping over with only 2-3 gentle punch-downs throughout the fermentation. Once the fermentation was finished, the skins were gently pressed in a vertical press into 228-liter French oak barrels, where the malolactic fermentation was carried out by stirring the fine lees weekly until the wine was racked. After 24 months of aging, the wine is decanted for 2 months into a tank with lees, to facilitate spontaneous clarification. Light filtration prior to bottling to separate the lees.

Minimal intervention wine with a slight addition of sulfur at the end of the malolactic fermentation and prior to bottling.

AGEING: 100% French oak for 24 months (100% three-year-old barrels). After bottling, it remains a minimum of 12 months in bottle until the release.

TASTING NOTES: Garnet red, good intensity, dense and deep. It must be allowed to open to breathe, so we recommend opening it at least half an hour before as the nose is somewhat shy at first. After a slight oxygenation, it opens to notes of black fruit, plum stone, fig bread, subtle wood, and spicy touches of liquorice. In the mouth it is fresh with a good texture and a long and intense finish, which gives continuity to the sensations perceived in the nose. A fine, ripe and integrated tannin, silky. Expecting a medium-term evolution after its aging in the bottle.

PRODUCTION: 3.684 bottles of 750 ml.

OTHER INFORMATION: Suitable for vegans.