



Rioja Esencia

D.O.Ca Rioja

Varieties
100% Tempranillo

Wine type
Red wine aged for 16 months in new high-quality American and French oak barrels.

Analytical parameters
Alcohol: 14%, Acidity: 5.20 g/l, Residual Sugar: 2.22 g/l

Winemaking
100% Tempranillo from old vines selected from four specific small vineyard plots located in the highest part of the village of Labastida. The plots La Cabaña (planted in 1964), El Bosque (planted in 1975), Espirbel and Marrate (planted in 1997 to add diversity to the blend) make up our Esencia. The grapes undergo cold maceration for four days, followed by controlled alcoholic fermentation at 28 °C. The first grape selection takes place in each plot, while a second meticulous selection is carried out using the Vistalys system, Bucher Vaslin's latest optical sorting table, ensuring that only perfect berries are used. The stems are removed without crushing the grapes. The fruit is stored under controlled conditions and subjected to long, low-temperature macerations in oak vats with submerged caps. The must is naturally pumped over using gravity to achieve optimal polyphenol extraction. The wine is aged for a total of 15 months in new American oak barrels.

Tasting notes
Colour: Highly concentrated wine with a deep dark cherry-red colour.
Nose: Lively and delicate on the nose, with aromas of liquorice and leather and notes of black pepper. It offers the essential aromas of stewed fruit.
Palate: Broad and full-bodied, showing elegance, complexity and power. The wine reveals notes of black fruit jam and liquorice, a firm structure and a long, savoury and persistent finish.

Food pairing
Red meat, prime rib steaks, stews, roasts, game dishes with or without sauce, and aged cheeses.



Awards

- 95 Pts. DECANTER - 2025 (UK)
- 93 Pts. CLUB ENOLOGIQUE - 2025
- 92 Pts. ATKIN - 2024 (UK)
- 93 Pts. Peñin - 2025 (Spain)
- RIOJA MASTERS - 2024 (Spain)
- 92 Pts. SUCKLING - 2023 (USA)