

LAS PISADAS

VINTAGE: 2018

TYPE OF WINE: Red wine

DOC: Rioja

GRAPE VARIETY: Tempranillo

WINEMAKING

Number of days of skin contact: 18 days

Type of fermentation: In stainless steel under controlled temperature

Length of alcoholic fermentation: 1 week approx

Fermentation temperature: 25°C

Ageing: During 10 months in French oak barrels (30% new barrel)

Bottling month: Desember of 2021

TECHNICAL DATA

Alcohol level: 14% vol

pH: 3.47

Total acidity: 5.3 g/L (tartaric a.)

Residual sugar: <0.5 g/L

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 2-7 years

AVAILABLE FORMATS

150 cl and 75 cl

TASTING NOTES

Very intense cherry hue, with ruby-coloured glints. The nose is rich and powerful, with a delicious fruit-driven expression (black cherry). Flavourful, warm and energetic on the palate, it goes down somewhat quickly but is well framed by a fine and pleasant fruity acidity.

SERVING SUGGESTIONS

Perfect with charcoal-grilled red meat and Mediterranean stews. Great match for sheep cheese assortments and Ibérico cured meats. Serve at 15–16°C.

LEGACY

The name Las Pisadas evokes the viticultural traditions of Rioja Alavesa. Our ancestors carved stone presses, known as lagares, into the rockyslopes of the sierra where they pressed grapes harvested from wild vineyards. They left an indelible mark on the landscape that is now home to our winery.



LA CARBONERA

LAS PISADAS

TERROIR

Weather conditions

The harvest took place on the usual dates and turned out to be one of the longest in Rioja's history, characterized by good weather conditions at the end of the growing cycle and an improvement in the initial production forecasts. The abundant precipitation that accumulated during the winter and spring along with the passage of storm and hail fronts and the high temperatures typical of July contributed to the development of mildew. Fortunately, in the second half of July we began to enjoy warm, dry weather, allowing the vineyard's health status to improve significantly. Ripening took place normally, highlighting the appropriate qualitative criteria.



LA CARBONERA