

# LAS PISADAS

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VINTAGE: 2019

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 approximately

Fermentation temperature: 25°C

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

Bottling month: October of 2022

## 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

Deeply opaque, dark cherry red colour. Intense and concentrated nose with succulent fruit aromas (black cherry) and mature confected undertones (dried plums). Warm and delightful as it unfolds across the palate sustained by a backbone of fine tannins.

## 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

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## TERROIR

### Soil

Rioja. In Labastida, the predominant soils consist of the traditional calcareous clay of Rioja Alavesa. The vineyards are arranged on terraces and hillsides with very poor grey-brown limestone soils that evolved from Miocene marl, limestone, and sand. The areas closer to the Ebro River are marked by old meanders with an abundance of pebbly and sandy soils with a low water holding capacity.

### Weather conditions

The harvest began 10 to 15 days earlier compared to a normal year. The growth season saw somewhat higher-than-usual temperatures and above-average rainfall, although during key moments of the cycle, precipitation levels were normal. The grapes were picked in exceptional condition, largely due to good weather conditions, lighter clusters, and lower yields per vine – all crucial factors in obtaining top-quality fruit. Rainfall in September and October aided the proper technical and phenolic maturation of the grapes. Under these conditions, the three production areas developed in staggered intervals so that there were no overlaps in the ripening periods.

### Precipitation

Annual total (current vintage): 602.2 mm

### Temperature

Annual average (current vintage): 13.2°C

## AWARDS

- 91 points, Peñín 2024 (Spain)
- 91 points, Proensa 2024 (Spain)
- 88 points, Peñín 2023 (Spain)



LA CARBONERA