

MALPASTOR

CRIANZA

VINTAGE: 2020

TYPE OF WINE: Red wine

DO: Rioja

GRAPE VARIETY: Tempranillo

WINEMAKING

Type of fermentation: In stainless steel tanks under temperature control

Length of alcoholic fermentation: 15 days

Fermentation temperature: 26-28°C

Ageing: One month of fine lees ageing in concrete vats followed by another three months in barrels. The wine then matures in French and American oak for a minimum of 12 months. 7% of the wine matures in new barrels.

Length of bottle ageing before release: Minimum of 6 months on a bottle rack under controlled temperature and humidity conditions.

TECHNICAL DATA

Alcohol level: 14% vol.

pH: 3.6

Total acidity: 5.2 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

Cherry red colour with nice pigment. Rich fruit aromas (blueberry jam) on the nose with fine notes indicative of a well-aged wine. The palate is silky, supple, and light.

SERVING SUGGESTIONS

Pairs perfectly with roasted lamb or lamp chops served with veggies. A good match for codfish with tomatoes, onions, and bell peppers. Wonderful with Ibérico cured meat and mature cheeses.

LEGACY

In La Rioja, we cultivate Tempranillo vineyards on former grazing land. A remarkable place where a handful of shepherds once decided to abandon their trade and dedicate themselves to laying the foundations of traditional winegrowing in the area, resulting in wines which reflect the vitality of this exceptional enclave.



LA CARBONERA

MALPASTOR

CRIANZA

TERROIR

Soil

The predominant soils of Labastida belong to the traditional calcareous clay soils of Rioja Alavesa. The terraced vineyards grow on hillsides with very poor, brownish-grey soils which developed from Miocene marl, limestone, and sand. In the parcels closest to the Ebro River, former fluvial meanders offer soils with an abundance of pebbles and sandy soils with low water holding capacity.

Weather conditions

The 2020 vintage was a rainy year, especially during the growth season and the ripening period, with rainfall inaugurating the harvest. In terms of temperature, this was an unusual year. The winter and early spring were warm followed by a mild summer and ripening period with lower-than-average minimum temperatures.

Precipitation

Annual total (current vintage): 568.1 mm

Temperature

Annual average (current vintage): 12.9°C

