

LANDUA

2022

Aiurri

TASTING NOTES

Landua is the expression of small plots of old vines between 50 and 80 years old that are born between the municipalities of Sonsierra and Laguardia. The search for the essence of each plot and each municipality ends up forming part of a blended wine after aging. Floral aromas and red fruits that persist over time.

TERROIR

The terroir is a mixture of small plots with clonal biodiversity that extend under the influence of the Sierra de Cantabria. The heterogeneity of the soil and the microclimate provide a particular ripeness to each plot.

WINEMAKING

The must is moved by gravity. It is vinified with spontaneous fermentations, gentle extractions and very controlled temperatures in French oak vats and concrete tanks.

AGEING

The wine aged for 12 months in French oak barrels. After blending, the wine was aged in concrete tanks for seven months.

VINTAGE

The 2022 vintage began with a very dry winter with little rainfall. Bud break was early, uniform and uneventful. The spring was also particularly dry and during the summer there were only a few episodes of rain, but they left little water. In the summer period there were several anomalous heat waves due to their prolongation over time. This circumstance favored a positive year in terms of phytosanitary conditions. In organic vineyard management, plant covers were used throughout the cycle in the most vigorous plots and were lifted at the beginning of the summer in those vineyards where the vegetation was weakest.



VARIETIES:

The vineyards are mainly Tempranillo with some Graciano, Garnacha, white varieties and other unknown varieties

PRODUCTION:

31.000 botellas

APPELLATION:

Rioja

VITICULTURES:

Organic vineyard

ALCOHOL:

14%

92 - Tim Atkin

"It's a Tempranillo-dominated fields blend with impressive depth and concentration, mixing toasty 20% new French oak with flavours of blood orange stem ginger and blackberry and a chalky finish."

Tim Atkin