

AIURRI

2022

Aiurri

TASTING NOTES

Aiurri is a reflection of the character of Leza. Small plots of old vines with different altitudes, orientations and soil structure that are born at the foot of the Sierra de Toloño. The orography contributes to the creation of a unique microclimate that combines Atlantic and Mediterranean influences.

TERROIR

Small vineyard plots with clonal biodiversity and different degrees of sun exposure and orientations that favor a gradual ripening of the grapes. Loamy loam soils with a high limestone content and a good amount of organic matter.

WINEMAKING

Harvested by hand in 12 kg boxes. Spontaneous fermentations and soft and very controlled extractions in French oak vats and concrete tanks.

AGEING

Aged for 16 months in French oak barrels of different sizes. After blending, the wine rests for 3 months in concrete tanks.

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:

4.800 bottles

APPELLATION:

Rioja

VITICULTURES:

Organic vineyard

ALCOHOL:

14%

93 - Tim Atkin

"Dense layered and built to evolve in bottle, it has mocha and vanilla spice-scented 20% new French oak, flavours of blackberry, liquorice and dark chocolate and a firm, but balanced finish."

Tim Atkin