



Pagos de Viña Real

Alca

La Virgen

Paraje San Cristóbal

BITTERNES

HUBRIS

CVNE

LABASTIDA, RIOJA A LAVESA. DENOMINACIÓN DE ORIGEN CALIFICADA
RIOJA. Elaborado y embotellado en la Propiedad
COMPAÑIA VINICOLA DEL NORTE DE ESPAÑA. COSECHA 2020

LA VIRGEN

2022

La Virgen is a single-vineyard wine born from the distinctive terroir of Labastida's San Cristóbal paraje — a place where altitude, light and old vines converge to shape a pure expression of Alavesa Tempranillo. Bright, focused and precise, it captures the quiet intensity of this remarkable site.

Vina Real

Type of wine: Red
Region of production: Labastida, Rioja Alavesa
Year: 2022
Grape varieties: 100% Tempranillo

Type of bottle: Burgundy
Bottle size: 75cl., 1.5l.
Production: 5,300 bottles
Bottling date: 3 June 2025

Ageing and barrel type:
12 months in French oak barrels
(30% new; 70% 1 wine))

ABV: 13.50%
pH: 3.53
SO₂ Free/Total: 32/99
Total Polyphenols Index: 79
Total acidity: 5.6
Volatile acidity: 0.51
Suitable for vegans



The Vineyard: a Radiant Origin

La Virgen is made exclusively from grapes grown on our own two-hectare plot of the same name, located in the San Cristóbal paraje of Labastida, Rioja Alavesa. Planted over 40 years ago, this old vine vineyard lies on the southern foothills of Mount Toloño, naturally protected from northern winds and fully exposed to the sun's path.

Its clay-based soils are topped with river pebbles, which moderate temperature and aid drainage, enhancing the resilience and balance of the vines. The vineyard's proximity to the area known as El Rincón guarantees warm, luminous days throughout August and September, while the sharp drop in night-time temperatures allows for slow, gradual ripening.

This marked diurnal contrast preserves the grapes' acidity and concentrates their aromatic profile — yielding fruit that reflects the calm intensity and brilliance of this exceptional site.

Winemaking: in Pursuit of Purity

At La Virgen, the winemaking process is designed to preserve the singular character that nature imprints on this small vineyard. The grapes are hand-harvested into 300 kg crates and kept at 10°C in refrigerated trailers to preserve freshness during the swift transfer to the winery. A meticulous double selection —first in the vineyard, then again at the winery— ensures only the finest bunches are used.

Whole bunches undergo a brief cold maceration before gentle crushing and fermentation in an 11,000-litre truncated cone-shaped vat. Native yeasts initiate fermentation, which proceeds at a controlled temperature of 27–28°C with soft pump-overs to extract fruit and structure. Post-fermentation, the wine remains on the skins for several days at warm temperature, with tastings guiding the precise timing of devatting.

Malolactic fermentation takes place in French oak barrels. In early December, the wine is racked into a carefully selected mix of new (30%) and one-year-old French oak barrels, where it matures for 12 months. This restrained *élevage* respects the purity of the fruit and allows the identity of La Virgen to speak through the wine with clarity and precision.

2022 Vintage: Grace Under Pressure

The 2022 vintage tested the vineyard's natural balance. Years of accumulated drought and a season of elevated temperatures led to smaller, more concentrated bunches and naturally lower yields. Yet, despite the pressure, the vineyard responded with resilience: the fruit remained in exceptional health.

September brought a welcome shift—clear, sunny days and cool, luminous nights. These conditions slowed ripening and preserved acidity, allowing for a harvest defined not by haste, but by precision. Ripening analyses and grape tastings guided every decision, ensuring the wine captured the freshness, vibrancy and purity that are the hallmarks of La Virgen.

The harvest took place on October 5th.