

SELECCIÓN DE FINCAS GARNACHA 2024



Type of wine: Red
Region of production: Rioja
Year: 2024

Grape varieties:
100% Garnacha
Type of bottle: Bordeaux
Bottle size: 75cl.

Alcoholic volume: 14%
pH: 3.64
SO₂ Free/Total: 32/84
Total Polyphenols Index: 49
Total acidity: 5.20
Volatile acidity: 0.53



The vineyard

The Garnacha vineyards selected for this wine are located in Rioja Alta, at elevations ranging between 500 and 600 metres above sea level. The soils are clay-limestone in composition and naturally low in nutrients, while the climate is influenced by the Atlantic due to the vineyards' northern location within the region and their higher altitude compared to Garnacha plantings in other areas. These conditions make cultivation more challenging, yet they yield grapes with vibrant natural acidity, pronounced floral notes—reminiscent of violets and roses—and lower alcohol levels than Garnachas grown in warmer regions.

Winemaking

Harvesting takes place when the grapes reach optimal ripeness. Fermentation is carried out in stainless steel tanks and is followed by ageing in used 225-litre oak barrels—50% American oak and 50% French oak—where the wine remains for approximately four months. During this period, regular tastings are conducted to determine the optimal time for bottling.

Vintage / Harvest description

The 2024 growing season was marked by a warm March, which advanced budbreak by around ten days, followed by a cool and wet April and May. These conditions caused a temporary slowdown in vine growth and delayed *véraison* by between 10 and 15 days compared to the usual dates, depending on the area. The crop was particularly small due to low bud fertility, compounded by irregular fruit set caused by cool temperatures, limited sunshine and rainfall during flowering. It was the smallest harvest in recent years, surpassed only by that of 2017. Despite these climatic challenges, vineyard health remained excellent throughout the season. The forecast of unstable weather accelerated the pace of harvest, and the naturally low yields ultimately produced grapes of outstanding quality. Harvesting of Garnacha at CVNE began on 30 September and concluded on 2 October.

Tasting notes

Bright garnet in colour with medium intensity. The nose is expressive and inviting, offering pronounced aromas of fresh red fruit alongside delicate floral notes. Subtle oak influences are seamlessly integrated, bringing an added layer of complexity and depth to the wine. On the palate, it is supple and vibrant, with light, fresh tannins that lend finesse and effortless drinkability. The finish is long and expressive, with lingering fruit-driven notes that enhance the wine's freshness and overall appeal. A particularly versatile wine, ideally suited to fish dishes and white meats, while equally enjoyable on its own. Recommended serving temperature: 16–18°C.