

EL PUNTIDO 2020

"The minerality of Tempranillo in a boundary-pushing growing area."

MARCOS EGUREN
WINEMAKER

ORIGIN	El Puntido, Párganos-Laguardia (Rioja Alavesa). 25 hectares of vineyards planted in 1975. D.O. Calificada Rioja
VINEYARDS	Surface: 25 hectares. Altitude: 600 m. Soil type: clay-loam in texture and clay-limestone in composition. Year of plantation: 1975. High-density planting in trellis (3,367 vines per hectare, 84,175 vines in total). Organic fertilization every two years. Vineyard cultivation is environmentally friendly, with minimal intervention, perfect adaptation to the 'terroir,' and without the use of herbicides or systemic products, in harmony with the biorhythms of nature
YIELD	32Hl./ Ha.
HARVEST	exclusively manual with rigorous selection of fruits in optimal sanitary and ripening conditions in the vineyard and in the winery using a double selection table. Harvest date: October 1 to 6.
VARIETY	Tempranillo 100%
WINEMAKING	Traditional winemaking with 100% destemming. MACERATION: Pre-fermentation for 5 days at 6°C, with gentle pump-overs and slight aeration during this phase. FERMENTATION: Alcoholic fermentation for 9 days with temperature control between 20 and 30°C, performing 1 or 2 daily pump-overs in the initial phase and finishing with one pump-over. Post-fermentation maceration for 5 days. Directly transferred to new French oak barrels for malolactic fermentation. AGING: 15 months in new French oak barrels and 6 months in tanks.

