

YJAR

597 YEARS LATER, WE DISCOVER
THE WINE BELONGING TO THIS HISTORIC
ENCLAVE AND VINEYARD.



History

In 1420, the Hieronymite Monks abandon the sanctuary of Toloño and the farm “Granja Nuestra Señora de Rerremelluri”. From then on, the “Divisa de Nuestra Señora de los Angeles de Toloño” began to manage both the sanctuary and the farms, as well as several other lands.

The “Divisas” were fraternities whose members had common interests. This particular Divisa was mainly composed of the towns of Labastida, San Vicente and Peñacerrada. Its “Divisero Mayor” (executive member) was the Count of Salinas, Duke of Híjar, the largest landowner of the area.

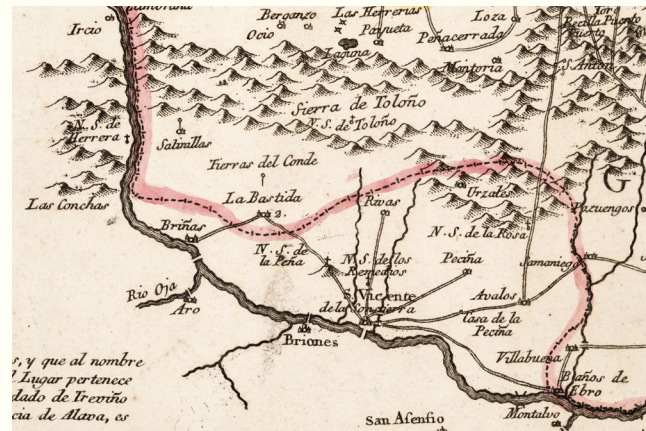
For more than five centuries this Divisa became increasingly influential and prosperous; the Spanish war of Independence, the first Carlist war and the secularization of Mendizabal during which many properties were sold put an end to this fraternity. Yet perhaps it was the fire of the Monastery in 1835 which marked the beginning of its decline.

After more than hundred years of abandonment, in the 60’s of the 20th century, a new chapter begins. A Basque family buys the property and for more than 50 years works on giving back the viticultural character to this exceptional enclave.

Place

The property is located in the foothills of the Sierra de Toloño, between 600 and 800 meters above sea level. In this triangle between Labastida, San Vicente and Peñacerrada, on calcareous soils, some of the oldest and most incredible vineyards of Rioja Alavesa are found.

More than 200 wine presses carved into the rock dating from the 8th to the 12th century, bear witness to the great viticultural vocation of this territory.





The Vineyard

During the 50 years of restoration of the property, nuances and singularities have been appearing and exhibiting a complex and diverse vineyard.

Over the last 10 years, with the arrival of the new generation, an in-depth work with more resources and extensive knowhow has made it possible to highlight an exceptional vineyard which combines all the character and talent of a real “Grand Cru”.

This old, goblet trained high-altitude vineyard, co-planted with a massal selection of Tempranillo, Graciano, Garnacha, Granegro and Rojal, is the foundation of this passionate project.



The Soil

SOIL PROFILE:

Depth: 70-80 cm.

First horizon (0-20 cm).

- 5% stones
- Loamy texture
- Carbonates 20-25%

Second horizon (20-45 cm).

- 35% stones
- Loamy texture
- Carbonates 35%

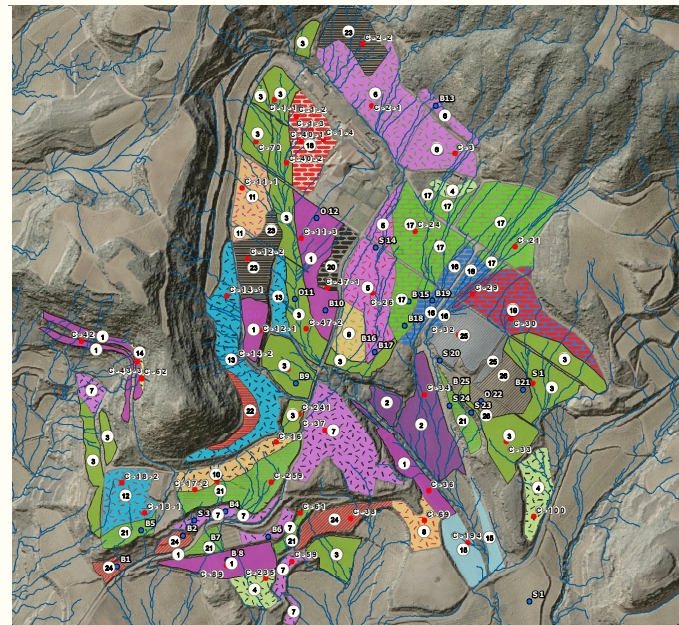
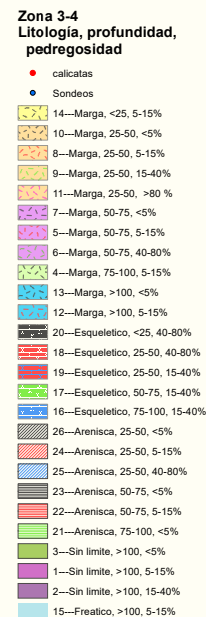
Third horizon (45-70 cm).

- 30% stones
- Loamy texture
- Carbonates 5%

YJAR are 3.8 hectares, selected after hundreds of analyses, soil pits and studies. Unique, deep, loamy textured soils developed from marls, enriched with abundant colluvial material from the Sierra de Toloño, with a high concentration in carbonates and very stony.

Soils are alkaline, without limitation for root growth, perfect for the water feeding of the vineyard in all phases of cultivation.

They are taxonomically catalogued as Typic Calcixerepts (USDA) or Haplyc Calcisol (FAO).



The Wine

YJAR connects us with the historical effort of maintaining this historical vineyard and the need to offer the “grand vin” of this country.

In 1787 in Rioja and Labastida, Manuel Quintano made the first modern wine in Spain. In 1870, Labastida played a major role in the “Medoc Alavés” adventure. Today, 150 years later, YJAR approaches Bordeaux to take the journey together, in order to offer the best wine of our history.

The wine clearly reflects the exceptional ripening of the grapes in 2020. An expressive, complex nose is composed of intense aromas of dark fruit, combined with delicate floral, spiced, and mountain-herb notes. On the palate, it displays elegant composure with an extremely fine tannic profile and a long-lasting finish. YJAR 2020 exhibits the vintage with extraordinary finesse, yielding a deeply layered wine with a polished mouthfeel and significant aging potential.



The Family

An original, entrepreneurial family, very connected to culture, has worked in silence for more than 50 years to restore this property, showing interest in its history, and recovering its landscape.

During the last 10 years, with the arrival of the second generation arises the ambition to practice the best viticulture and to make one of the greatest wines in the world.



Telmo Rodríguez

Telmo Rodríguez studied oenology in Bordeaux. His mentors, Bruno Prats, Eloi Dürrbach and Gérard Chave, opened his mind to the world of the “Grand Vin”.

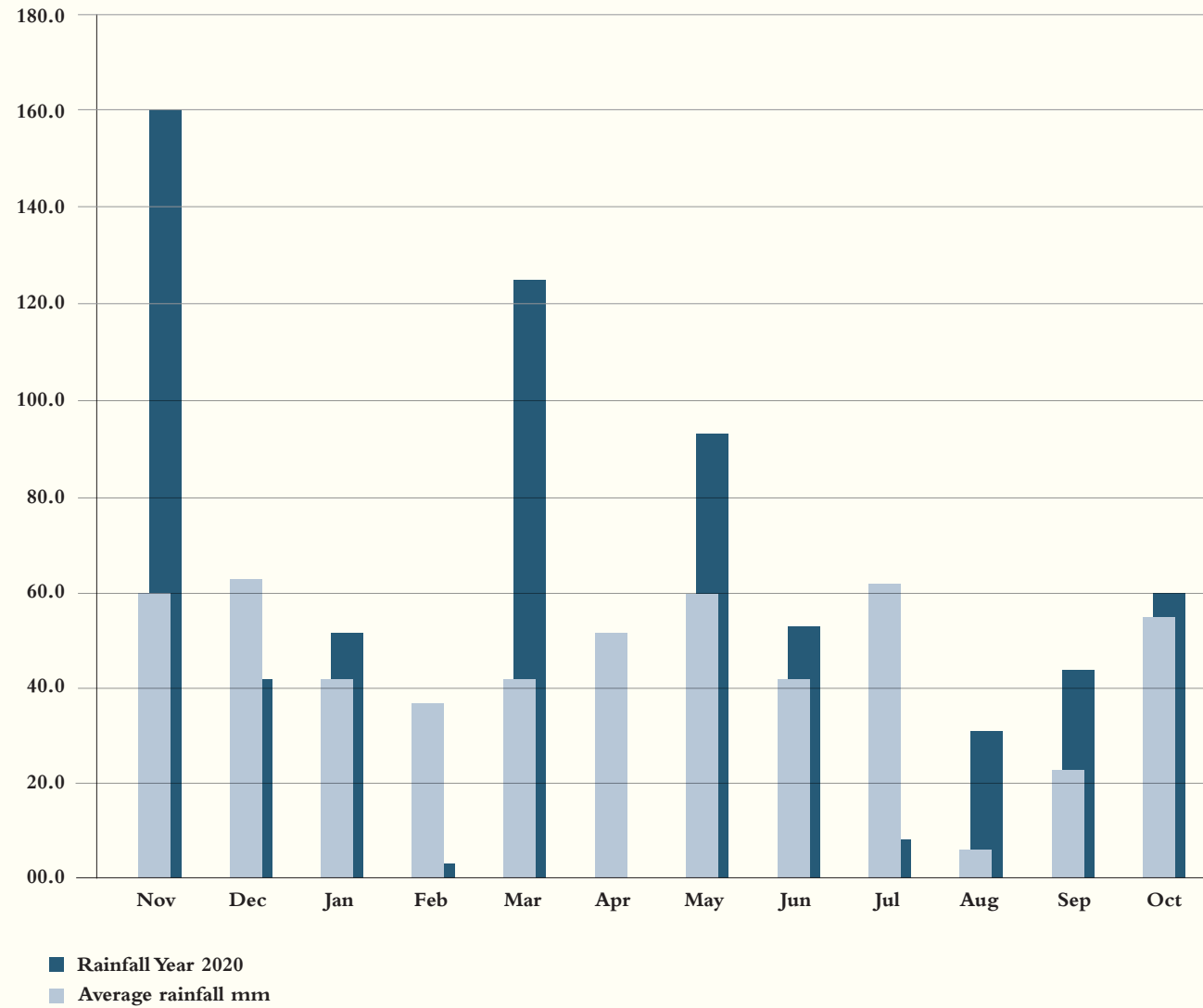
This inspiring experience was the beginning of a radical approach to Spain’s heritage.

Back in Spain, he joined the family estate. At the beginning of the 1990s he moved on and together with Pablo Eguzkiza created Compañía de Vinos Telmo Rodríguez. Since the very beginning, convinced of the great value and potential of the Spanish vineyard, Telmo was a pioneer in recuperating Spain’s authentic terroirs, rediscovering the best wine regions, native grape varieties, and original viticulture. With passion and very profound work, he resuscitated and replanted amazing vineyards, which over time have become benchmarks, like Las Beatas and Tabuérniga in Rioja, or O Diviso and Falcoeira in Valdeorras.

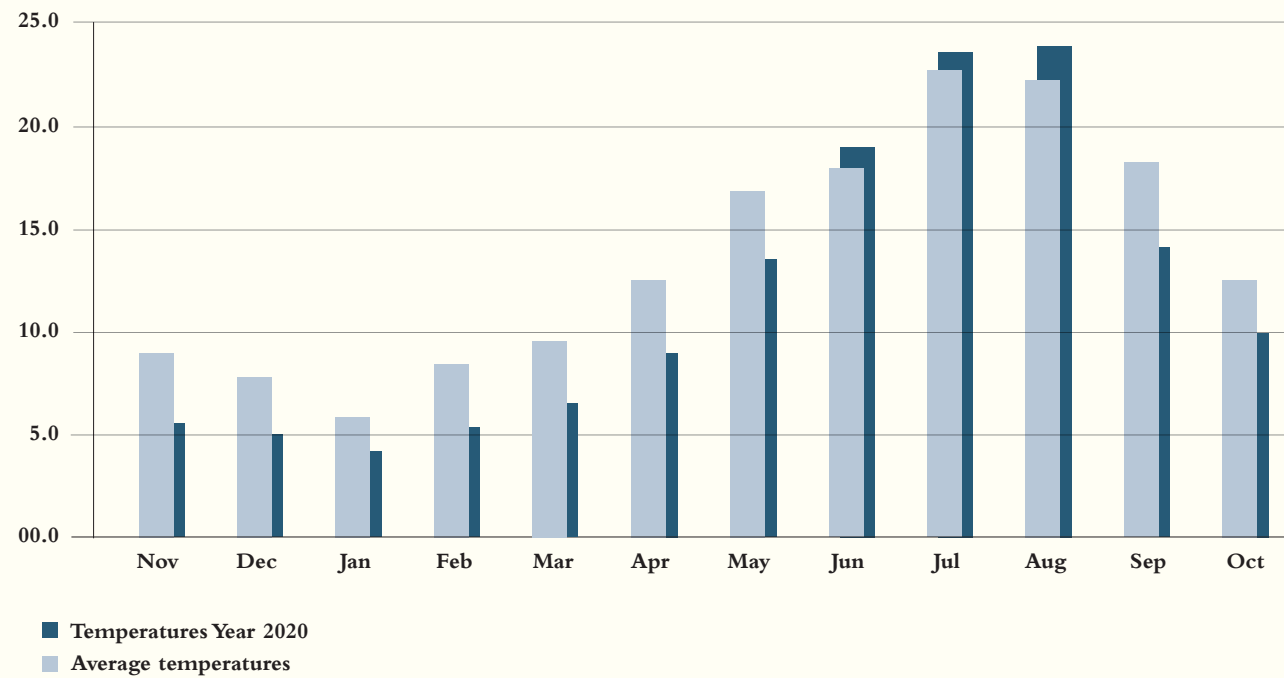
2020 Weather Conditions

The 2020 vintage was deeply challenging for YJAR. It required intuition, extensive vineyard work, and rapid response times to battle intense rain, two hailstorms, and hot, dry summer conditions. The vines struggled, but optimal phenolic ripening was still achieved thanks to timely September rains that replenished the water reserves. Our brief, staggered harvest lasted from September 30 to October 7, resulting in a wine with profound aromas and polished tannins characteristic of an excellent ripening year.

Comparative Pluviometry Year 2020



Comparative Temperatures Year 2020



Scores

THE WINE ADVOCATE

96+

Feb 29, 2024

The nose of the 2020 Yjar developed very floral notes with time in the glass, making it very aromatic, expressive and elegant. This is completely different from the other two reds, as this comes from a specific plot. It reveals the finesse of the marl soils and the austerity of the stones. It was a year of sorting and discarding (they had hail) to achieve the consistency they look for in this wine. The different varieties co-planted in the vineyard fermented together (there's more Garnacha here) in open-top oak vats with indigenous yeasts. The wine matured in foudres and barrels of different sizes for approximately 30 months. It's elegant and clean, with a seamless palate, very fine tannins and a vibrant mouthfeel. 12,656 bottles produced. It was bottled in May 2023.

Scores

JANE ANSON

96

July 1, 2024

Focused crystalline raspberry and cranberry fruit character, savoury, plenty of white pepper and fennel spice, intense, powerful, balanced, nuanced and gripping with a drawn out finish, providing more evidence of this compelling wine. 3.8ha of grapes, field blend. Native yeast fermentation, small size open top wooden vats, goblet trained high altitude vineyard, co-planted with masal selection. Foothills of Sierra de Tolono, 600-800m altitude. A challenging vintage that saw early rain and hail followed by a hot and dry summer, required intuition and rapid response - the kind of growing season that great winemakers rise to meet, as Telmo Rodriguez and Pablo Eguzkiza have done here. Harvest September 30 to October 7.

DIVISA NUESTRA
SEÑORA DE LOS ANGELES
DE TOLONO (1420)