

LA CONDENADA 2024



COUNTRY Spain

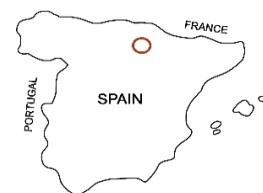
GRAPE VARIETY

80% Tempranillo, 20% (Graciano, Gamacha and Palomino Fino).

ALC. % 14

VINEYARDS

Age: More than 40 years old.
Soil: Sandstone rock subsoil.
Altitude (m): 540.
Environmentally friendly viticulture following biodynamic guidelines.
Harvested by hand in small cages.



APPELLATION

Rioja DOCa

ELABORATION

All the grapes are selected second time on a cluster selection table. Malolactic fermentation takes place in 500-litre French oak barrels. The wine is aged in 600 liters of French oak for 14 months. The wine is bottled after a soft filtration and without stabilization.

PAIRING

Roasted red meats, mature cheese, lamb stew, poultry

TASTING NOTES

Concentrated red wine with aromas of red and black fruit, notes of violet flowers and spicy touches. Textured palate and fine-grained with chalky tannins, fresh and vibrant, clean and precise with some acid berry flavors. Long and subtly mineral finish.

RATINGS

- 98 Robert Parker (WA) , vntg 2024
- Wine of the year Tim Atkin , vntg 2023
- 99 Tim Atkin , vntg 2023
- 100 Tim Atkin , vntg 2021, 2020
- 97 Tim Atkin , vntg 2022
- 97 Robert Parker (WA) , vntg 2023
- 96+ Robert Parker (WA) , vntg 2022

LOGISTICS

6 PACK
28 x 19,2 x 32,5
cm | 8 Kg

12 PACK

VMF
125 cs 6
1080 Kg