

PASO LAS MAÑAS 2024



COUNTRY Spain

GRAPE VARIETY

100% Tempranillo.

ALC. % 14

VINEYARDS

Age: More than 40 years old.

Soil: Limestone and clay.

Altitude (m): 650-700.

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. Grapes destemmed and introduced by gravity in stainless steel tanks of 12.000 kg. Spontaneous malolactic fermentation in stainless steel tanks and 15% in new oak barrels. Aged 12-16 months in French oak barrels (500L) and foudres (35hl).

PAIRING

Stews, Roasts, Steak tartare, Grilled red meats

TASTING NOTES

Ruby red, medium-high layer, clean and bright. Fruity aromas, ripe red fruit, smoky notes, notes of undergrowth, spicy notes and aromatic herbs. Fresh, fruity, medium body, good acidity, fine tannins, spicy notes and notes of undergrowth.

RATINGS

•95+ Robert Parker (WA) , vntg 2024

•Wine of the year Tim Atkin , vntg 2023

•95 Tim Atkin , vntg 2023, 2021, 2020

•94 Tim Atkin , vntg 2022

•95 Robert Parker (WA) , vntg 2023, 2021, 2020

•94 Robert Parker (WA) , vntg 2022

LOGISTICS

6 PACK
24,7 x 16,4 x 30,1
cm | 8Kg

12 PACK

VMF
135 cs 6
1050Kg