



Ostatu

CRIANZA 2021

Balance and renewal. Ostatu Crianza is made from a selection of Tempranillo, Graciano, Mazuelo, and Garnacha, sourced from our 35-year-old vineyards located in the municipality of Samaniego.

This wine is a faithful reflection of the spicy character of Tempranillo from our village, Samaniego, as well as its body and great personality.

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Vintage

Hand harvested between October 5th to 15th.

- Harvest: 2021
- Harvest Rating: Very good
- Yield per hectare: 5.274kg/Ha
- Bottled: May 2023
- Production: 87,770 bottles of 75 cl / 1,509 magnums of 150 cl./ 1,985 bottles of 50 cl.

Climate: Mediterranean climate with a significant Atlantic influence. Extreme differences between winter and summer.

- Precipitation: 482 liters
- Average Temperatures: min. 7.97°C / max. 18.18°C / average 12.68°C
- Effective thermal integral: 1237,6°C
- Days of precipitation: 114
- Frosty days: 17
- Average ground temperature: 14.2°C

Viticulture

Grapes are sourced from vineyards located in Samaniego, with an average altitude of 580m.

Combination of clay-limestone soils and gravel, with an ochre color.

The subsoil structure consists of several layers of white rock.

- 90% Tempranillo variety, 10% Graciano, Mazuelo, and Garnacha
- Vineyards aged between 25 and 50 years
- Planting density: 3000 vines/Ha
- Pruning: mostly in bush planted vines and a small portion in double cordon

Winemaking

Light pre-fermentative cold maceration. Alcoholic fermentation in tanks with reduced capacity, for 12 days at a maximum temperature of 26°C.

A small portion undergoes whole cluster carbonic maceration and the rest is destemmed. Malolactic fermentation in stainless steel tanks.

Aging for 12 months in second-use barrels. The wine has not undergone any stabilization processes. Light filtration before bottling.

Data

- Alcohol: 14.87%
- Total SO₂: 36 mg/L
- Total Acidity: 5.14 g/L
- pH: 3.53
- Volatile Acidity: 0.45 g/L

Tasting Notes

This wine presents a lively ruby color with purple highlights, vibrant and captivating.

On the nose, it surprises with a very fruity expression, highlighting the presence of ripe red fruit, accompanied by enveloping freshness and subtle notes of spices, hints of gunpowder, and light toasted touches that complement its aromatic complexity.

On the palate, its entry is juicy and its passage is firm and fresh, leaving a fruity and pleasant sensation with a notable balance. Notes of blackberry, cherry, red plum, and a touch of licorice are perceived, giving depth to its gustatory profile. In addition, delicate memories of nuts, cabinet wood, and very subtle toasts are distinguished, adding layers of complexity and elegance.