



Ostatu

GRAN RESERVA 2019

Vintage exclusivity. Tempranillo and Graciano reach their maximum expression in this wine, representing the potential of the great vintages in Samaniego. This wine is only crafted when we encounter an exceptional vintage.

After around 2 years in French oak barrels and a long period in the bottle, this wine offers us a unique sensory experience.

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GRAN RESERVA 2019

Vintage

Hand-harvested in 15 kg boxes on October 7th.

- Vintage: 2019
- Harvest Rating: Excellent
- Production per vine: 1.2kg/, 3.700kg/Ha
- Bottling: May 2022
- Production for the 2019 vintage: 4,200 bottles

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

- Precipitation: 714 liters
- Days of precipitation: 83
- Average temperature: min. 8°C / max. 19.7°C, average 13.4°C
- Days of frost: 11
- Average soil temperature: 14.45°C

Viticulture

Elaborated with grapes from our vineyard located in the area known as "El Rincón," in the municipality of Samaniego, at an average altitude of 600 meters, on a slight slope facing the morning sun. The soils are clayey and very poor.

The structure of the subsoil consists of several layers of earth and white rock.

- 85% Tempranillo, 15% Graciano
- Vineyard "El Rincón," planted in 1945
- Planting density: 3000 vines/ha
- Bush pruning.

Winemaking

Pre-selection in the vineyard ensures that only the best grapes make it to the winery. Gentle destemming is employed to avoid damaging the berries, with no subsequent crushing. The grapes then undergo a cold pre-fermentation maceration.

Alcoholic fermentation takes place in small stainless steel tanks over 21 days, with a maximum temperature of 28°C. Punch-downs and pump-overs are performed at different stages of fermentation density.

Malolactic fermentation occurs in new French oak barrels. The wine is aged and refined for over 24 months, with 50% of the barrels being new and the other 50% being 1 to 2 years old. Additionally, the wine spends an extra 5 months in oak vats.

No stabilization processes are applied to the wine.

Data

- Alcohol: 14.60 %
- PH: 3.68
- Total Acidity: 4.97 g/l
- Volatile Acidity: 0.57 g/l

Tasting Notes

This wine is distinguished by its deep dark cherry color.

Its aroma is intense and complex, offering an experience rich in contrasts. Notes of candied fruit, fine woodwork, tobacco, and cocoa are perceived.

In the mouth, it is luscious, smooth, and extremely velvety, displaying a silky texture that delights the palate. It presents a spicy character, with ripe tannins and a lingering finish that invites further enjoyment.