



LORE 2023 Ostatu

This extraordinary vineyard, acquired in the 1990s, previously owned by one of the historic wineries of Laguardia, stands out for its peculiar north-facing orientation, facing the imposing peak of Palomares (1446 m). Here, frosty mornings linger, and the last traces of snow persist.

The planting was carefully planned, with a notable percentage of white varieties, representing almost 60% of the total. Viura and Malvasia are balanced in equal proportions, while the rest of the plantation is dedicated to Tempranillo.



Vintage

Hand harvested on 19th September, 2023

- Vintage: 2023
- Harvest Rating: Very good

The 2023 vintage was marked by dry and warm weather that encouraged grape ripening and expression. Late-season rains helped balance the vineyard, although they led to a reduced yield. The result is wines of great ripeness and concentration, where freshness is achieved through careful plot selection and altitude. These are powerful, expressive wines with excellent aging potential.

- Bottling Date: July 2024
- Production: 7.207 bottles, 75 cl.
- Market Release: November 2025
- Organic certified wine



Viticulture

Grapes from Valcavada, nestled within the protected area of the Biotopo de las Lagunas de Laguardia.

In Valcavada, the north orientation of the vineyard ensures excellent health for the white varieties, thanks to optimal air circulation. Additionally, the ripening and structure of the grape are exceptional due to the amount of wood present in the plants. Since this area is prone to frost, during the pruning process, the vines have been raised in height, contributing to this favorable result.

Clay-limestone soil. The subsurface structure consists of several layers of white rock.

- 50% Viura, 50% Malvasia
- Valcavada vineyard, planted in 1957
- Located at 570m altitude
- Bush pruning

Winemaking

Destemming and maceration for 8 hours at low temperature.

The must with the lees ferments in 500L barrels for 23 days at a temperature close to 16°C.

Aging in barrels with lees until bottling, with light weekly batonnage.

Natural cold stabilization. Filtration only for tartaric stabilization processes.

Tasting Notes

Lore de Ostatu shows a pale and bright color featuring greenish and golden highlights, this wine unfolds a complex aromatic palette.

Aromas of white fruits such as apple and pear are discernible, along with hints of white flowers such as hawthorn and chamomile. These are complemented by a balsamic character that adds dimension and length to its bouquet.

On the palate, it shows remarkable balance, where spicy and pastry notes from the barrel harmoniously intertwine with fruity intensity and richness. It stands out for its elegance and persistence on the palate.