



Ostatu

TINTO 2025

Our Origins. A red wine made using the carbonic maceration method, for us, the simplest, most natural, and traditional fermentation method in Rioja Alavesa.

It is made from Tempranillo, Viura, Graciano, and Mazuelo grapes, all coming from our youngest vineyards.

This is a wine that transports us to the origins of our winery and remains an indispensable part of our identity.

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Vintage

Manual harvesting, using 400kg pallets, from September 26th to October 7th.

- Harvest: 2025
- Harvest Rating: Excellent (provisional)
- Yield per hectare: 4.200 Kg/Ha.
- Production for the 2025 vintage: 137.200 bottles

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

- Precipitation: 643.40 liters
- Average Temperatures: min. 8.56°C / max. 18.89°C / average 13.51°C
- Effective thermal integral: 1706.99°C
- Days of rain: 140
- Days of frost: 16

Viticulture

Grapes from the youngest plots of the property, located within a 6 km radius around the winery, in the areas of Samaniego, Laguardia, and Elciego, with altitudes ranging from 350m to 650m for the highest vineyards.

Combination of clay-limestone soils and gravel. The subsurface structure is composed of several layers of white rock.

- 92% Tempranillo variety, 6% Graciano and Mazuelo, 2% Viura.
- Vineyards under 25 years old.
- Planting density: 3000 vines/ha.
- Goblet pruning and double cordon.

Elaboración

Strict whole-cluster carbonic maceration in stainless steel tanks.

Alcoholic fermentation in stainless steel tanks, with gentle pump-overs, at a maximum temperature of 24°C.

For this wine, we use the traditional grape treading.

Aging in tanks until bottling, preceded by a gentle filtration.

Data

• Alcohol: 13.21%	• Volatile Acidity: 0.30 g/l
• Total Acidity: 5.15 g/l	• Total SO2: 35 mg/l
• PH: 3.75	• Organic certified wine



Tasting notes

It presents an attractive cherry red color, with notable brightness, and medium layer.

Its aromatic variety stands out with notes of fresh red fruits, such as cherries and wild strawberries, accompanied by delicate floral touches and the distinctive character of carbonic maceration.

On the palate, its entry is smooth, and its passage is velvety throughout. It has a sweet character and a distinctive personality that captivates.