Ostatu
CRIANZA 2023

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 2nd to 10th.

- Harvest: 2023
- Harvest Rating: Very good
- Yield per hectare: 5.638kg/Ha
- Bottled: May 2025
- Production: 73.100 75cl. / 4.700 magnum 150cl./

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

- Precipitation: 442 liters
- Average Temperatures: min. 9.00°C/ max. 19.48°C/ average 13.94ºC
- Effective thermal integral: 1839ºC
- Days of precipitation: 123
- Frosty days: 25

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 26ºC.

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: 14.68%
- Total Acidity: 4.98 g/L
- Volatile Acidity: 0.39 g/L
- Total SO2: 52 mg/L
- pH: 3.57
- organic certified wine

ES-ECO-026-VAS
Agricultura UE

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.

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