



GLORIA 2020 **Ostatu**

This wine transformed our viticulture. Gloria emerged in the year 2000, from an adventure with some friends and great Bordeaux winemakers who allowed us to learn from the methods of the great chateaux of Pomerol and Saint-Émilion.

This wine stands out for the prominence of grapes resulting from a tight production, due to the potential suffered by the vineyard, and characterized by perfection in its ripening: perfect grape and ideal ripening.

For us, Gloria de Ostatu is the ultimate expression of Tempranillo, the purity of the best grape from our region. It is a wine with great concentration and exceptional longevity, which can only be made in certain vintages.



GLORIA 2020

Ostatu

Vintage

Hand-harvested in 15Kg boxes on October 1st 2020

- Vintage: 2020
- Harvest rating: Very good

The 2020 vintage was marked by variable weather conditions, with spring rains that brought vigor to the vineyard and high mildew pressure that partially reduced yields. The end of the cycle, dry and balanced, allowed for full ripening and excellent fruit health. The resulting wines stand out for their concentration, freshness, and balance, faithfully reflecting the character of the terroir from Samaniego.

- Bottling data: May 2022
- Production: 1.630 bottles
- Market Release: August 2026

Viticulture

Combination of clay-limestone soil with sandstone outcrops, very poor. Planted on a slope facing south.

The subsurface structure consists of several alternating layers of white rock and clay-limestone soil, with the clay component predominating.

- 100% Tempranillo
- Revillas Vineyard, planted in 1923
- Located at an altitude of 500m
- Bush planted

Winemaking

Vineyard selection, only the best grapes make it to the winery. Light destemming to avoid damaging the berries.

Pre-fermentation cold maceration.

Alcoholic fermentation in small capacity tanks, for 16 days at a maximum temperature of 29°C. Pump-overs and punch-downs according to the stage of fermentation.

Malolactic fermentation in new French oak barrels. 18 months of aging in barrels.

The wine has not undergone any stabilization or filtration process.

Tasting Notes

Gloria de Ostatu presents itself with an intense cherry color and garnet reflections.

On the nose, it offers a good fruit expression, with cherries, plums, and ripe black fruits standing out, complemented by subtle spicy and fine toasty notes. There is also a subtle earthy character, reflecting its origin.

On the palate, it is distinguished by its excellent fruit concentration and balanced acidity. It is unctuous, direct, and fresh, yet with a warm essence that envelops it. Balsamic notes of licorice are appreciated, and there is a straightforwardness in its length, with the presence of oak that enhances but does not overshadow the fruit, leaving it as the protagonist.