el Pacto

When nature, climate and winemaking go hand in hand



Grand Gold Medal Concours Mondial de Bruxelles 2018. 2015 vintage.

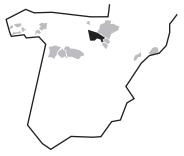
Top 100 Rioja. Meininger Magazine. October 2018. 2015 vintage.

Gold Medal Ecoracimo 2018. International organic wine contest 2015 vintage.

Gold Medal Mundus Vini 2017. 2014 vintage.

91 points Wine Enthusiast Magazine. December 2016. 2012 vintage.

91 points Guía Peñín ratings 2019. 2015 vintage.



D.O.Ca. Rioja



A well-balanced vintage with relatively cold Winter, fresh Spring and dry Summer with moderate temperatures, resulted in perfect maturation. Good results both in terms of quality and quantity.

El Pacto 2016



Origin

Wine is the result of collaboration; collaboration between the nature, terroir and human work. Old low-yield vineyards of Tempranillo, unique terroir, selection of fine grapes and respectful wine making proces are four elements that come together in the collection El Pacto.

Varieties: Tempranillo.

Vineyard: More than 70 years old organic vineyards, located in he area of "la Sonsierra", Rioja Alta.

Harvest: Manual harvest of selected grapes in October.

Winemaking: Maceration for 2 weeks, controlled fermentation with native yeasts in 20.000 kg capacity vats at 26°C.

Aging: 14 months in French oak barrels.

Alcohol Content: 14% Vol.

Tasting notes



Colour: Deep violet and red colour.

Nose: Very intense, mature, original and layered aroma. Mature forest fruits develop into compote, chocolate, oak and spices notes.

Palate: Elegant and pleasant, smooth and well balanced wine with sweet tannins and long aftertaste.



