

VIÑEDOS EL PACTO

EL PACTO DEL ALTO NAJERILLA 2020

The freshness of Alto Najerilla in harmony with the natural rhythms of the old vineyard.

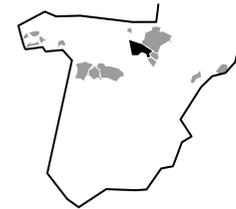


ORIGIN

Viñedos El Pacto is a tribute to our forefathers, with a generation dedicated to preserving the precious wine history of Alto Najerilla and La Sonsierra, two Rioja regions with strong ties to our roots.

Historically, these regions have been almost entirely dedicated to vine cultivation. El Pacto means returning to that throwback viticulture, which takes care of the environment, with the minimum possible intervention, which does not seek the highest production, but allows nature to follow its vital course.

Craftsmanship is a natural stage in the development of this raw material: manual harvesting, spontaneous fermentation, and respectful aging to highlight the results of diligent labor in unique vineyards that express themselves through the wine.



D.O.Ca. Rioja



VIÑEDOS EL PACTO

ABOUT ALTO NAJERILLA

The Alto Najerilla Valley, located at the foot of the Sierra de la Demanda and crowned by the San Lorenzo peak at an elevation of 2,200 meters, is one of Rioja's best-kept secrets. For decades, in this area the grape did not mature due to its altitude and freshness. Climate change and rising average temperatures have aided optimum ripening in grapes grown above 600 meters, achieving an unusual balance hitherto unknown.

A region hiding a treasure trove of old vines, which have been protected for centuries, a location far from Rioja's major areas that has preserved its history of century-old vineyards with a leading variety: Garnacha. The characteristic soils of the Alto Najerilla are mainly ferrous clay with a considerable stony component, a combination that enhances the mineral character of the wines.



VIÑEDOS EL PACTO



TECHNICAL INFORMATION

Variety: Mostly Viura, in addition to the occasional Malvasía, Garnacha Blanca or Jaina vine.

Vineyards: Old vineyards, with an average age of around 60 (planted between 1915 and 1974) located in the towns of Cárdenas and Nájera. Ferrous clay soils with a high component of conglomerate rock at the bottom. At an altitude of around 600 meters.

Harvest: Manual harvest on 20 September 2020.

Winemaking: Maceration of entire bunches for 24 hours to achieve greater aromatic richness and fullness in the mouth. Subsequent maceration for six hours with the skins and then pressing. Static debourage by decantation and racking to remove the lees. Fermentation is spontaneous with the native yeasts of the grape, at a low temperature (between 16 and 18 degrees). In the final part of the fermentation, the wine passes into oak casks and barrels with a capacity of five hundred to one thousand liters.

Aging: Eight months of aging in oak casks and barrels of different capacities (between five hundred and one thousand liters) in contact with the fine lees.

Alcohol content: 13% ABV.

TASTING NOTES

Visual: Straw yellow of medium intensity, with a very attractive shine that gives it great luminosity in the glass.

Nose: Complex, with notes of hay, cream and pastries, as well as citrus nuances in the background.

Palate: Long, with very good acidity, and at the same time a lot of structure. The tactile sensations generated by the interaction between the aging oak and the freshness of the grape stand out. But it also stands out for its fullness and creaminess in the mouth, the result of a complete maturation in the vineyard, where the low production of old vines contributes to the richness of its bunches. A wine structured by its great acidity and rounded by its ample silky sensation.

2020 VINTAGE

After a dry and unusually hot winter, sprouting came early in February, but a hyper-humid period arrived in March and lasted until summer, resulting in great pressure from fungal diseases. Despite the efforts of the winegrowers, part of the harvest was lost in these months due to fungi or coulure. Since July the weather has been favorable and the plots that were saved from losses achieved a harvest of excellent quality.
