

VIÑEDOS EL PACTO

JESÚS ACHA BLANCO 2016

The relationship between the man and the vineyard, a homage to a life devoted to winemaking.

ORIGIN

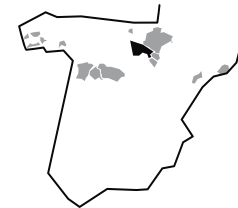
Viñedos El Pacto is a tribute to our forefathers, with a generation dedicated to preserving the precious wine history of Alto Nájera and La Sonsierra, two Rioja regions with strong ties to our roots.

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.

This dedication to our roots is individualized in this wine, which honors the entire life of winegrower Jesús Acha, father of Vintae's technical director, Raúl Acha, a man who spent his life among the vineyards in his town, Cárdenas. This unique wine originates from his favorite plot, Senda de Haro, where all the respect and affection for the Acha family patriarch and his vital legacy are deposited.

This wine encapsulates the perfect combination of a unique terroir, with a diverse and quality plant material, and the human hand to bring forth the vineyard's full potential.



D.O. Ca. Rioja



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TECHNICAL INFORMATION

Varietals: Viura mainly and small percentages of Malvasía, Jaina, Garnacha Blanca and other varieties.

Vineyard: 0.47 ha plot located in Cárdenas (Rioja's Alto Najerilla), planted in the year 1912 on an old 1.60 x 1.60-meter planting frame. Vineyard where a mixture of many white and red varieties (about half and half) coexists on ferrous clay soil with conglomerate rock.

Harvest: It was harvested by hand on September 29.

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 pressed. 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 is transferred into a clay jar and French oak “bocoy” or large barrel.

Aging: Aged for 18 months, one half in a clay pot and the other in a French oak “bocoy”.

Alcohol content: 14% Vol.

TASTING NOTES

Visual: Golden yellow color, medium-high intensity, the result of its prolonged stay in the bottle. Very bright, with lively green reminiscences, showing its intrinsic energy.

Nose: High aromatic intensity and great complexity, the result of the evolution of the Alto Najerilla fresh character over time. A background salinity, present in these old vines, is intertwined with sweeter, more affable and creamier notes on attack. The more ethereal aromas of chamomile and white flowers are combined with deeper and darker root notes, expressing that spirit of spring, while retaining its sense of roots in an area of such tradition.

Palate: Its immense unctuousness and affable character are immediately noticeable, with the great length conferred by this intrinsic freshness. The combination of amphora and “bocoy” during aging, blends the minerality of clay with the nobility of wood, resulting in a wine with a surprising texture, as well as intense and pleasant tactile sensations. It combines the essence that the ancient vineyard possesses with tremendous complexity and a profound sense of balance. Its sensations in the mouth are constantly driven by that acidity, which gives it a personality reflecting eternity.

2016 VINTAGE

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.

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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.

