

VIÑEDOS EL PACTO

VALDECHUECAS 2021. VIÑEDO SINGULAR.

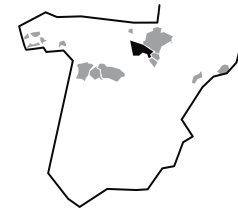
The roots of centuries-old vines contain the essence of Rioja's freshest Garnacha.

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.



D.O. Ca. Rioja



AWARDS

95 points

Tim Atkin MW.
Rioja Report 2024.
2021 vintage.

95 points

Tim Atkin MW.
Rioja Report 2023.
2020 vintage.

95 points

Decanter. Rioja
Guide 2023.
2019 vintage.

95 points

Tim Atkin MW.
Rioja Report 2022.
2019 vintage.

93 points

Peñín Guide 2021.
2019 vintage.

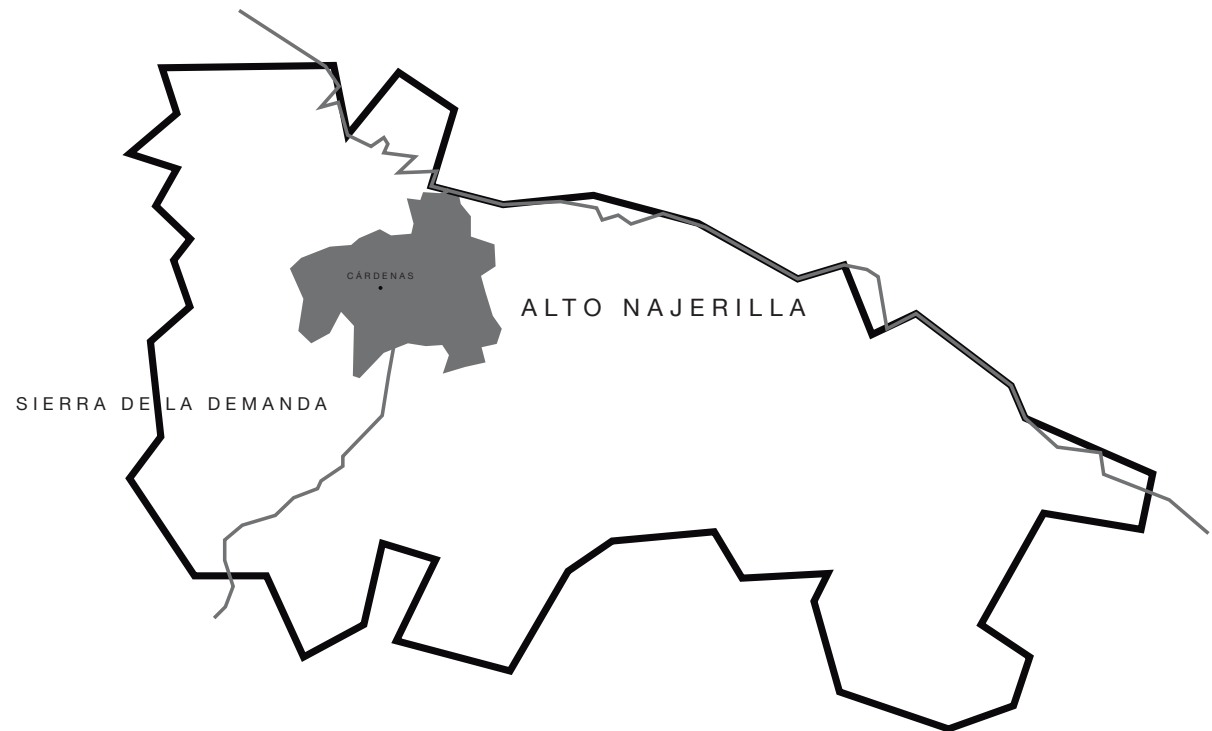


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ABOUT ALTO NAJERILLA

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.



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TECHNICAL INFORMATION

Varieties: Mainly Garnacha Tinta and occasional vines of Tempranillo, Viura, Malvasía, Graciano, Mazuelo and some unknown varieties.

Vineyard: Located in Cárdenas, at an altitude of between 595 and 620 meters, on ferrous clay soil with conglomerate rock. It is a north-facing slope with a gradient of around 20%. In the upper part it forms terraces following the contour lines to avoid erosion. It is a plot of 0.8747 hectares with around 4,000 old vines. One part was planted in 1912 and is a 1.60 x 1.60 old planting frame. The rest of the plot, planted in 1918, is a 2m x 1.40m rectangle French-style frame.

Harvest: Manual harvest on October 21.

Winemaking: Fermentation takes place in a 5,000-liter concrete tank, enough for the entire production of the vineyard. Vatting takes place by gravity: 15% of the whole bunches with stems are placed in the bottom, and later the tank is filled with destemmed grapes but without crushing, preserving the integrity of the grape. Fermentation is spontaneous with the vineyard's own yeasts and maceration with the skins during this process lasts a total of 15 days.

Aging: One year in a third-use 2,400-liter French oak foudre.

Alcohol content: 14 % ABV.

2021 vintage: With abundant rains at the end of spring and in September, the arrival of anticyclonic dry weather in the final phase of ripening led to a dreamy harvest, with an unbeatable state of health, great balance, good concentration and aromatic richness.

VALDECHUECAS



TASTING NOTES

Visual: An intense red color, characteristic of the Garnacha variety in cold areas, Great depth of color, the result of the natural concentration typical of old vines. Clean, bright and with a very slightly evolved rim from aging.

Nose: Very complex and deep, the result of partial elaboration with whole bunches in concrete tanks, which provides certain vegetable tones (grape stalk) and red and black fruit compote. Spices and minerality stand out, with wood always very well integrated, after having remained in the foudre for 12 months. This type of aging increases the complexity on the nose, generating notes with a certain reduced character, which evolve in the glass to fresh fruit and balsamic tones.

Palate: In the mouth it shows great verticality, due to the strong tension of its acidity, the hallmark of its area of origin: the Alto Najerilla. A wine of great depth, with a tannic backbone of outstanding refinement and persistence, although with the markedly amiable character of the Garnacha variety. Undoubtedly, a wine with great aging potential, with many aspects to be discovered over time.