

VIÑEDOS EL PACTO

MALACARA 2021

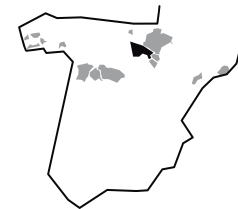
Sublime freshness from a unique Mazuelo vineyard in Alto Najerilla.

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



AWARDS

94 points

Tim Atkin MW.
Rioja Report 2024.
2021 vintage.



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TECHNICAL INFORMATION

Varieties: Predominantly Mazuelo, although the plot contains some scattered Garnacha Tinta vines.

Vineyard: A small 0.24-hectare vineyard planted in 1946 in Cárdenas, situated on a north-facing slope with a 14% gradient, at an altitude of 570 meters on rugged terrain, replete with ravines and slopes. The planting density is 2.2m x 1.1m, with 750 vines. This plot is exceptional due to its varietal composition; it is nearly impossible to find complete Mazuelo vineyards of this age. Due to its age, it is a vineyard of significant genetic value, having been grafted through mass selection, originating from different Mazuelo strains within the same locality.

Harvest: Manual harvest on October 15th.

Winemaking: Upon arrival at the winery, the grapes are completely destemmed without crushing. The maceration process is very gentle, carried out in an open tank where spontaneous alcoholic fermentation occurs with indigenous yeasts from the grapes.

Aging: Aging takes place for 16 months in a stoneware amphora, a ceramic material but with low porosity. In this inert container, the wine gradually integrates with the precise input of oxygen.

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.



MALACARRA



TASTING NOTES

Visual: Wine of medium robe, with intense red tones and blue edges denoting its vitality and energy.

Nose: Of medium to high intensity, it stands out above all for its floral notes, dominated by aromas of petals. These are accompanied by balsamic notes and aromas of sour red fruit, such as currants and raspberries, varietal aromas resulting from a very prolonged maturation period during cool nights in a high-altitude area. Additionally, typical underbrush notes from the Alto Najerilla region are present, with hints of thyme, rosemary, and other aromatic herbs. Its aging in an inert material promotes its self-development.

Palate: Exquisite acidity defines its passage on the palate, while showcasing its fullness and finesse. The old vines contribute volume and creaminess to the wine, which is balanced by the verticality of the Mazuelo, its low tannic load, and a light structure that provide a silky, long, and intense palate. On the finish, fresh red fruit returns in the retronasal, with a hint of liqueur.

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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.

