

VIÑEDOS EL PACTO

Jesús Acha

SENDA DE HARO

2018

Viñedos El Pacto is a journey back to the roots of the most authentic Rioja—a commitment to reviving village wines and traditional viticulture. This Vintae project was born in Alto Najerilla and Sonsierra, two historic regions where old vines have thrived for generations, cultivated with deep respect for nature's rhythms. Here, the vineyard comes first, with every plot preserving biodiversity and safeguarding a unique genetic heritage passed down through time, capturing the purest expression of its origin.

The winery pays tribute to the generations that came before with two wines bearing the name of Jesús Acha. This white wine honors the legacy of grower Jesús Acha, who dedicated his life to viticulture in his native Cárdenas. It is crafted from grapes sourced from Senda de Haro, one of the favorite parcels of Jesús and his son Raúl Acha, also a viticulturist and Technical Director of Viñedos El Pacto.

AWARDS

96 POINTS

Decanter World Wine Awards 2023.
2016 vintage.

95 POINTS

Tim Atkin MW. Rioja Report 2024 and 2025.
2016 and 2018 vintages.

94 POINTS

Joaquín Hidalgo in Vinous. 2024.
2016 vintage.



Jesus Acha

SENDA DE HARO

2018

1.398 bottles and 100 magnums

GRAPE VARIETIES

Mainly Viura, with small proportions of Malvasía, Jaina, Garnacha Blanca, and other varieties.

VINEYARD

0.47 hectares in Cárdenas, known as Senda de Haro, planted in 1912 with 1.60 x 1.60 m spacing. The soil is ferrous clay with conglomerate rock.

HARVEST

Manual harvest on October 9th, 2018.

WINEMAKING

Whole-cluster maceration for 24 hours. Additional six-hour skin maceration before pressing. Static settling and racking. Spontaneous fermentation with wild yeasts at low temperature (16–18°C).

AGING

Aged for 18 months in two second-use barrels—one French oak and one Eastern European oak.

TECHNICAL INFORMATION

3,17

PHP

13,33%

ALCOHOL

TASTING NOTES

Visual: Deep straw yellow with golden highlights and greenish glints that underscore its freshness and vibrancy. Bright and luminous.

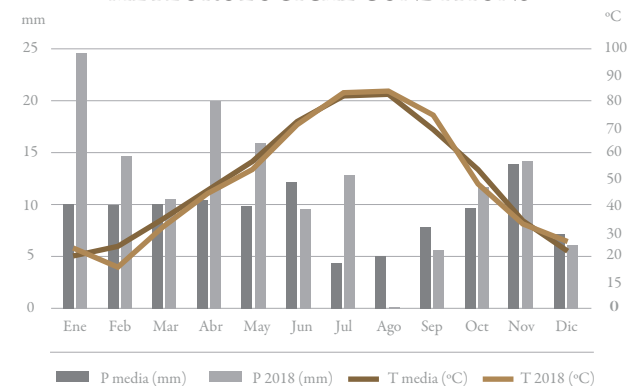
Nose: High aromatic intensity and remarkable complexity. Vanilla and brioche blend with balsamic notes, wild herbs, and dried aromatic plants, evoking the freshness of the Alto Najerilla. Subtle floral hints, stone fruit skin, tobacco leaf, and a refined minerality complete the profile.

Palate: Fresh and vertical from the first sip, with impressive length that reflects its north-facing exposure in one of Rioja's coolest areas. The initial glyceric texture from century-old vines evolves into a restrained minerality that speaks of the soil's character. The finish is vibrant and elegant, with a citrusy, saline edge that enhances its depth and liveliness.

Vintage
2018

Spring was cold and rainy, requiring close attention to prevent fungal diseases. Thanks to the warm temperatures in July and August, the grapes reached the harvest in good health. The harvest was highly selective and extended until the end of October.

METEOROLOGICAL CONDITIONS

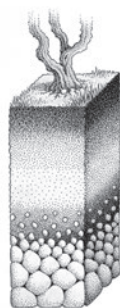


SENDA DE HARO

SIERRA DE LA DEMANDA



Cárdenas



Soil: Ferrous clay with a
base of conglomerate rock.

