

VIÑEDOS EL PACTO

MALACARA

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2021

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.

Malacara is an exceptional plot due to its varietal composition, as it is virtually impossible to find entire vineyards of Mazuelo of such age. Furthermore, it is a vineyard of high genetic value, as it was grafted using a massal selection sourced from various Mazuelo clones collected from neighboring vineyards in the same area.

AWARDS

94 POINTS

Tim Atkin MW.
Rioja Report 2024.
2021 vintage.



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310 bottles

GRAPE VARIETIES

Mainly Mazuelo, although the plot includes a few scattered vines of Garnacha Tinta.

VINEYARD

A small 0.24-hectare vineyard planted in 1946 in Cárdenas, located 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. Ferrous clay soil with a base of conglomerate rock.

HARVEST

Manual harvest on October 15th.

WINEMAKING

The grapes are fully destemmed without crushing. Maceration is carried out with great care in an open-top tank, where spontaneous alcoholic fermentation also takes place with the grape's native yeasts.

AGING

The wine spends 16 months in a clay amphora, a ceramic material that is minimally porous. In this inert vessel, with no interference from any type of wood, the wine gradually comes together with just the right amount of oxygen input.

TECHNICAL INFORMATION

3,37

PHP

14,39%

ALCOHOL

TASTING NOTES

Visual: Medium depth with intense red hues and bluish rims—an expression of its vitality and energy.

Nose: Medium-high intensity, led by an elegant floral character with ethereal notes of flower petals. These are interwoven with balsamic hints, tangy red fruits (redcurrants, raspberries), and subtle wild herb nuances such as thyme and rosemary, reflecting the freshness of a late-ripening vintage. Ageing in an inert vessel allows the high-altitude Mazuelo and its natural surroundings to shine through with authenticity.

Palate: Vibrant, well-integrated acidity adds breadth and finesse. Old vines contribute volume and a smooth texture, balanced by the verticality typical of Mazuelo. With low tannin content and a light structure, it delivers a silky mouthfeel, long finish, and an intense floral and fruity expression on the retronasal.

Vintage 2021

With abundant spring and September rains, the arrival of dry, stable weather during the final ripening stage led to a dream vintage. The harvest was slightly shorter than the previous year, and the grapes reached the winery in perfect health, showing excellent balance, concentration, and aromatic richness.

METEOROLOGICAL CONDITIONS

