SELVANEVADA TINTO 2021





Reminiscent of the traditional house wine, it is distinguished by its freshness and vibrant character. A wine that extols the everyday. A wine linked to a place and a memory.

70,767 bottles of 0.75 l and 1,000 magnums (1.5 l) were bottled.

2021 VINTAGE. After a mild winter and a very dry spring, June began with heavy rainfall, highlighting the hail storm that notably affected several areas of our vineyard. We were able to recover and the summer, with an unusual freshness and notable drought, contributed to the good development of the bunches. The September rains, very well received, fattened the grapes without harming their excellent health. The unusually long harvest offered a grape of extraordinary quality, which shows in this Selvanevada and its first achievements of greatness. QUALIFICATIONS OF THE VINTAGE. • DOCa Rioja: Very Good. • DFA Service: Excellent.

VARIETIES. Tempranillo (82%), Graciano (9%), Garnacha (2%), Mazuela (4%), White varieties (3%). Respectful vine growing in pursuit of balance and harmony.

WINEMAKING. It was fermented for 12 days with pumping over and délestages. Controlled maceration at the end of alcoholic fermentation. Six months of ageing in French barrels with spontaneous malolactic fermentation in January 2022. Three rackings to separate the lees. Bottling: July 2022.

TASTING NOTES. Its striking intensity of colour precedes the characteristic aromatic range, the result of the sum of the varieties. Juicy and structured palate; its sensation of consistency is reminiscent of the traditional Rioja village wines: pure liveliness and energy. Fresh, vibrant, and full of fruit. Mild hints of spices, truffles and bushwood notes. Optimum consumption until 2026.

ALCOHOL. 14% Vol.

