





The varieties speak, each one in the right measure, providing a balance to give an idea of the whole. Tempranillo, Graciano and Garnacha: we are Villota.

49,445 bottles of 0.75 l and 594 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.

## CLASSIFICATIONS OF THE VINTAGE.

DOCa Rioja: Very good.
Álava Viticulture and Oenology Department: Excellent.

VARIETY. 85% Tempranillo,13% Graciano, 2% Garnacha.

**WINEMAKING.** Each variety ferments separately and later we decide on the final assembly. The wine spends 16 months in extrafine grain French oak barrels, after which it refines in a concrete tank. Bottled 20 February, 2023. **TASTING NOTES.** Cherry red color, very covered. Intense and very attractive. Aromas of ripe black fruit and black pepper. Mineral memories. Wide mouth. Its volume in the mouth makes it very tasty. Velvety character. Good balance.

АLСОНОL. 14.5% Vol.

