



TORRE DE OÑA

EL CAMINO

ARTISANAL VINEYARDS

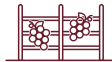


2021 VINTAGE

Budding in the vineyards was highly controlled, and fruit set was very moderate, resulting in the development of very small, loose clusters. This favored the grapes reaching the ripening phase in perfect sanitary condition. The wines are characterized by a very balanced alcohol content, good acidity levels, and tannins, making this vintage one of the most promising for producing long-aging wines. For us, an EXCELLENT vintage with an internal rating of 95 points.



Tempranillo (97%) and 3% of other varieties: Mazuelo, Garnacha, and Viura.



Old bush vines (1.54 ha) with an average age of 80.8 years and a yield of 2,585 kg/ha, located in El Pisón, La Revilla, and Las Naves in Elvillar de Álava.



Soils of Calcareous and Loamy-Silty type.

HARVEST AND AGING

Manual harvesting of selected grapes in 20 kg crates, which were refrigerated upon arrival at the winery. After destemming, the grapes were placed in tanks for 12 days at a temperature below 10°C, undergoing a cold pre-fermentation maceration to obtain a must with enhanced aromas and color. Following alcoholic fermentation in tanks, the wine completed malolactic fermentation in 500-liter French oak barrels over 14 months. The wine then rested in tanks for 5 months until the final blend was prepared and bottled in July 2023.

TASTING NOTES

Intense ruby-red color with garnet edges, clean and very bright. On the nose, it stands out for its intensity, featuring refined notes of redcurrant, cranberry, and blackberry, complemented by elegant and delicate aromas of clove, licorice, tobacco, and caramel, stemming from its meticulous aging in French oak barrels. On the palate, it is highly enjoyable, with a refined, balanced taste and sweet, silky tannins. The finish is exceptionally intense, with noble aromas of red forest fruits and spices, also acquired during its aging process. A wine for long-lasting enjoyment.

% 14.5% Vol.



Serve between 10-12°C.



3,680 bottles (75 cl)

ANALYSIS: Total acidity: 4.8 g/l | pH: 3.78 | Residual sugar: 2.3 g/l

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