TORRE DE OÑA

El Camino

ARTISANAL VINEYARDS



2023 VINTAGE

The vegetative cycle was shaped by high temperatures and a dry summer, which encouraged rapid ripening and a natural reduction in yields. Rainfall during the final stage of ripening brought balance, helping to preserve freshness and allowing the analytical parameters to be fine-tuned through a precise and selective harvest. The Atlantic influence and altitude contributed to better acidity retention and balanced phenolic ripeness. The wines from these areas of Elvillar de Álava show good aromatic intensity, well-defined fruit, fine tannins and a harmonious structure, with a fresh, elegant profile that faithfully reflects the typicity of the area.

97% Tempranillo and 3% other varieties: Mazuelo, Garnacha and Viura

El Pisón, El Vedao, Parredonda, Cuesta Hundida and Las Naves artisanal vineyards in Elvillar de Álava, planted as bush vines and over 70 years old.

Calcareous and silty-loam soils.

HARVEST AND AGEING

The selected grapes were hand-harvested in 20 kg boxes and, once at the winery, kept under refrigeration for 24 hours. After destemming, they were transferred to tanks for 9 days at a temperature below 10°C, undergoing a pre-fermentation cold maceration that produced a must with even greater aromatic and colour intensity. After alcoholic fermentation in tanks, the wine completed malolactic fermentation in 500-litre French oak barrels. It was then aged for twelve months in 500-litre French oak barrels. The wine remained in tank for 8 months until the final blend was assembled, and was bottled in June 2025.

TASTING NOTES

Intense red in colour, with medium-high depth and a defined ruby rim that denotes youth and vibrancy. On the nose, it is expressive and elegant, showing aromatic power and the clear typicity of Rioja Alavesa. Notes of ripe black fruit —blackberries, blueberries and blackcurrants— stand out, evolving towards a spicy and balsamic background. Delicate hints of liquorice, clove, caramel and subtle notes of noble wood and cedar oil emerge, the result of its carefully managed ageing. On the palate, it is balanced and harmonious, with a well-defined structure. Fine, silky tannins bring elegance. The aftertaste is notably intense, with a high fruit concentration and refreshing vivacity. Long-lasting on the finish, it is a faithful reflection of the character and identity of its origin.

15% Vol. Serve between 16-18º 75 cL

ANALYSIS: Total acidity: 5.0 g/L (tartaric) | Volatile acidity: 0.71 g/L (acetic) | IPT:73

TORRE DE OÑA
Finca San Martín, s/n, 01309 Laguardia (Álava) / +34 945 62 11 54 / fincamartelo.com - riojalta.com

2026 JUNE