La Rioja Alta, S.A.

BODEGAS
FUNDADAS EN 1890

VIÑA ARDANZA

ICONIC

"An exceptional vintage, one of the best in our history, concluding an extraordinary decade for Viña Ardanza. This wine offers great complexity and aging potential. I believe it is the Viña Ardanza that will improve the most in the coming years." - Julio Sáenz, Winemaker

2019 VINTAGE
Possibly one of the top three vintages of this century, alongside 2001 and 2015. An Atlantic-influenced year, typical of Rioja Alta, delivering fresh, fruity, balanced wines ideal for long aging. Officially rated as EXCELLENT, with an internal score of 97 points.

Tempranillo (80%) and Garnacha (20%)

The Tempranillo comes from La Cuesta (Fuenmayor) and Montecillo (Cenicero), both over 30 years old, and the Garnacha from La Pedriza (Tudelilla-Rioja Oriental), which is 17 years old, located at an altitude of 550 meters.

Clay-limestone soils and deep pebble-rich terrains for Garnacha.

HARVEST
Hand-picked in boxes with a first cluster selection in the vineyard. Garnacha was harvested two weeks later. Grapes were refrigerated during transport to preserve integrity. After optical sorting, fermentation lasted 17 days, followed by natural malolactic fermentation.

AGEING
Aged in American oak barrels from our cooperage:
• 36 months for Tempranillo
• 30 months for Garnacha (20% new barrels)

Traditional manual racking by candlelight (5 times). Bottled December 2023.

TASTING NOTES
Bright and vivid cherry red, medium-high intensity, garnet rim. Aromas of redcurrant, plum, and cherry, complemented by balsamic and spicy notes of black pepper, licorice, vanilla, clove, and nutmeg. Fresh and balanced on the palate, with sweet, elegant tannins and a long, lively finish, reflecting the wine's distinctive balsamic and spicy character.

% 14.5% Vol. Serve between 16-18ºC   37,5 cL | 75 cL | 150 cL | Jeroboam

TECHNICAL DETAILS: pH/Acidity: 3.54/5.50 | Residual Sugar: 1.7 g/L