

Rioja
VALDECHUECAS
VIÑEDOS EL PACTO
2022

Viñedos El Pacto is a journey to the origins of the most authentic Rioja, a commitment to recovering village wines and traditional viticulture. This Vintae project was born in Alto Najerilla and Sonsierra, two historic areas where old vines have grown for generations, cultivated with respect for their natural cycles. Here, the vineyard leads, preserving the biodiversity of each plot and safeguarding a unique genetic material, passed down over time, that reflects the purest essence of its origin.

Valdechuecas is a Centenary Vineyard of just over one hectare that represents the freshest expression of Garnacha in Rioja. Some of its vines were planted in 1918 by the grandfather of Raúl Acha, Technical Director of Vintae, while one of its small plots dates back to 1912. With extremely low yields of barely one kilo per vine, this vineyard reflects the singularity and character of an exceptional territory.

AWARDS

95 POINTS

Tim Atkin MW. Rioja Report . 2019, 2020, 2021 and 2022 vintages.

92 POINTS

Peñín Guide 2025.
2021 vintage.

96 POINTS

Decanter Magazine 2026.
Rioja Report 2026.
2022 vintage.

93 POINTS

Vinous 2024.
2021 vintage.



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5.966 bottles and 120 magnums

GRAPE VARIETIES

Mainly Garnacha Tinta, although it includes isolated vines of Tempranillo, Graciano, Mazuelo, Viura, Malvasía and some unknown varieties.

VINEYARD

Plot of 1.16 ha located in Cárdenas, between 595 and 620 metres altitude. Part was planted in 1912 in a square layout of 1.60 x 1.60. The rest of the plot, planted in 1918, follows a French rectangular planting of 2m x 1.40m. Clay-ferrous soil with conglomerate rock. North-facing slope with a 20% gradient. Classified as Viñedo Singular.

HARVEST

Manual harvest on 20 September 2022.

WINEMAKING

Fermentation in a concrete tank. Vat filling by gravity: 15% whole clusters are placed at the bottom without destemming, and the tank is completed with destemmed but uncrushed grapes, maintaining berry integrity. Spontaneous fermentation with native vineyard yeasts. Skin maceration for 15 days.

AGEING

One year in third-use French oak foudres of 2,400 litres.

TECHNICAL INFORMATION

15,10% 3,21 6,6 g/l

ALCOHOL PHP TOTAL ACIDITY

TASTING NOTES

Visual: Intense red, characteristic of Garnacha in cool climates, with deep colour due to the natural concentration of old vines. Clean, bright and with a slight evolved rim from ageing.

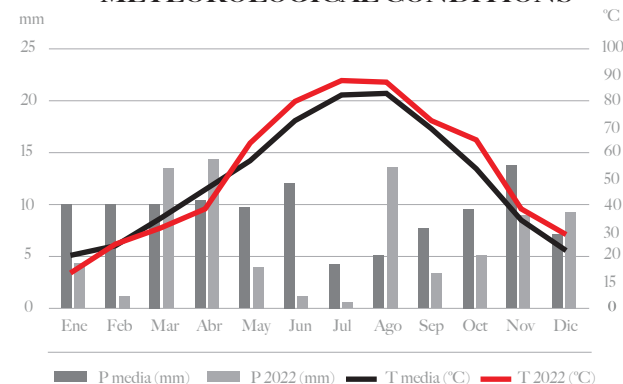
Nose: Complex and deep, with vegetal notes from the stems and compote of red and black fruits, resulting from partial whole-cluster fermentation in concrete. Spices and minerality stand out over well-integrated oak after 12 months in foudre, providing a subtle reductive character that evolves in the glass towards fresh fruit and balsamic notes.

Palate: Vertical and tense, marked by its vibrant acidity, a reflection of Alto Najerilla. Its depth and fine, persistent tannic structure coexist with the approachability typical of Garnacha. A wine with great ageing potential, which will continue revealing nuances over time.

VINTAGE 2022

With abundant rainfall at the end of spring and in September, the arrival of dry anticyclonic weather in the final phase of ripening led to a dream harvest, slightly smaller than the previous vintage, with impeccable sanitary conditions, great balance, good concentration and aromatic richness.

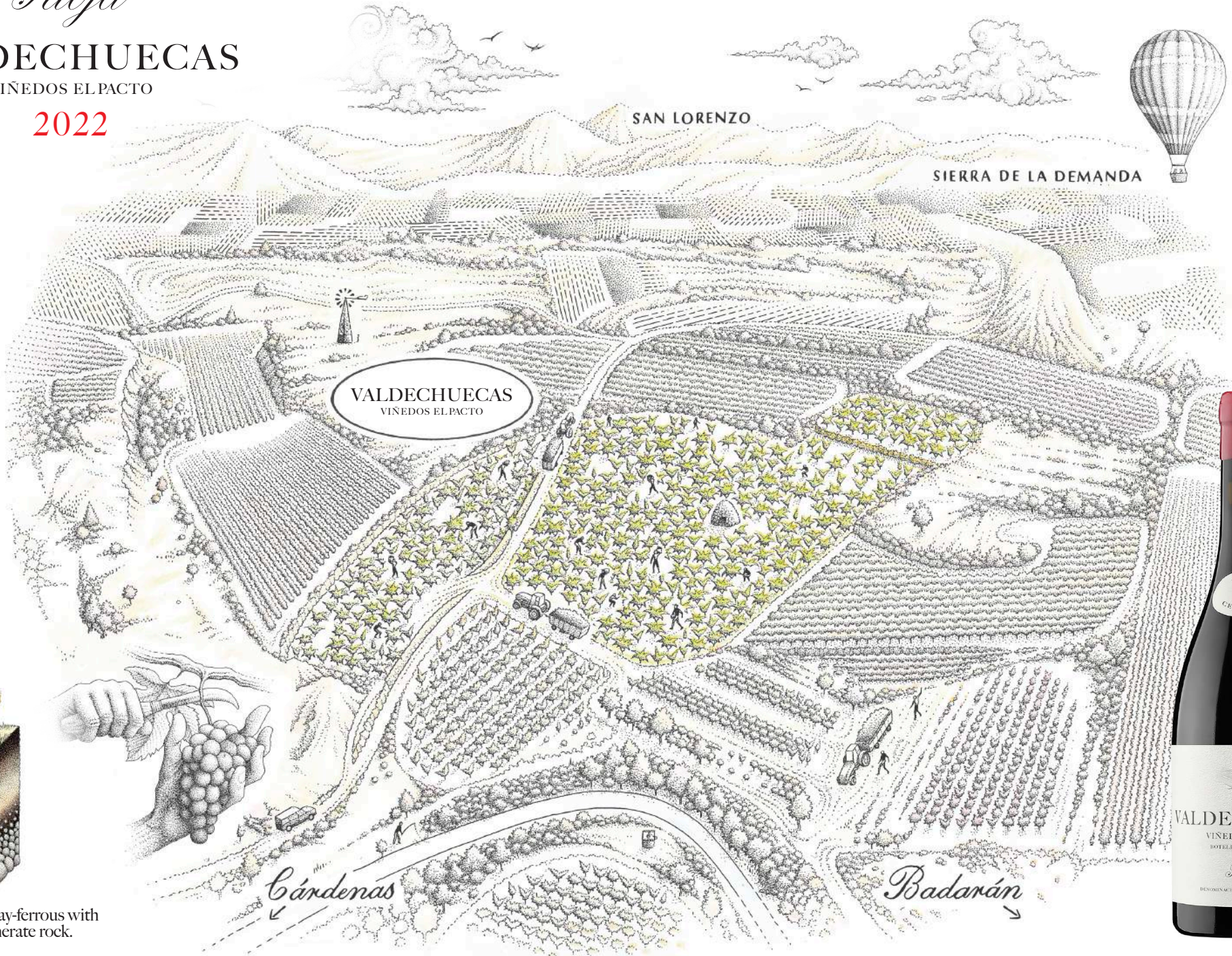
METEOROLOGICAL CONDITIONS



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Soil: Clay-ferrous with conglomerate rock.

