

VIÑEDOS EL PACTO

EL PACTO DE LA SONSIERRA 2019

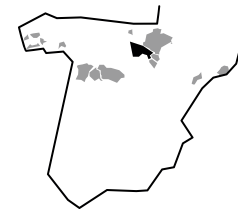
Old vineyards and minimal intervention to reflect the character of the Sonsierra.

ORIGIN

Viñedos El Pacto is a tribute to our forefathers, with a generation dedicated to preserving the precious wine history of Alto Nájera and La Sonsierra, two Rioja regions with strong ties to our roots.

Historically, these regions have been almost entirely dedicated to vine cultivation. El Pacto means returning to that throwback viticulture, which takes care of the environment, with the minimum possible intervention, which does not seek the highest production, but allows nature to follow its vital course.

Craftsmanship is a natural stage in the development of this raw material: manual harvesting, spontaneous fermentation, and respectful aging to highlight the results of diligent labor in unique vineyards that express themselves through the wine.



D.O. Ca. Rioja



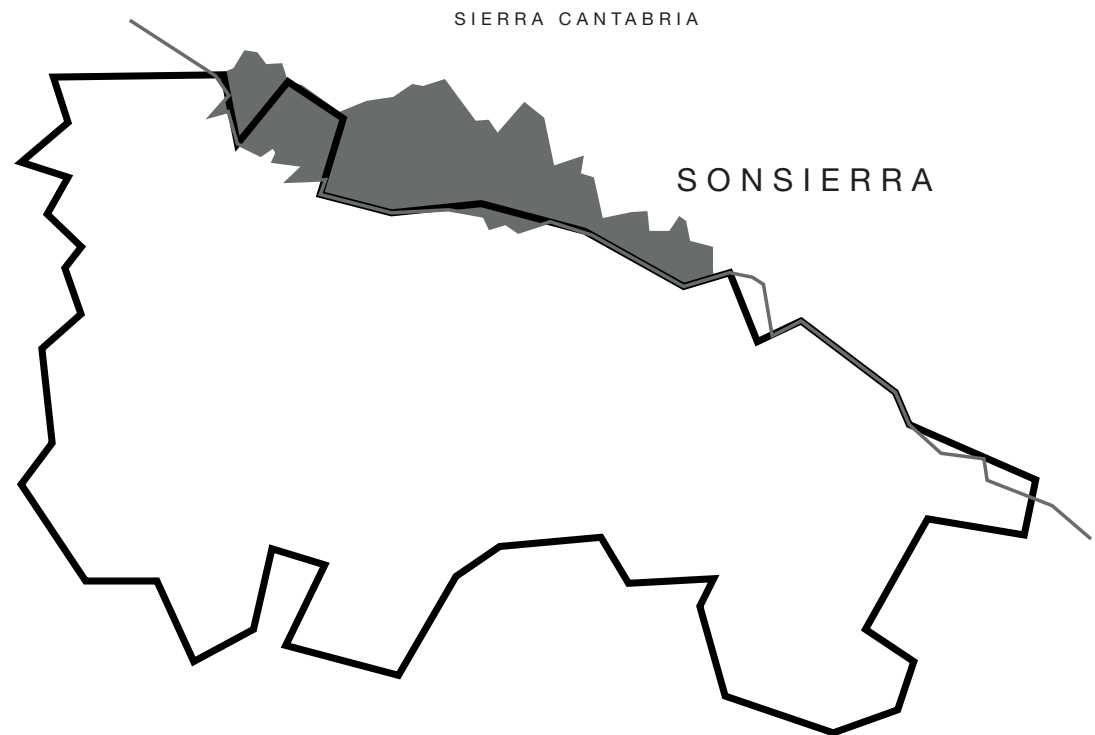
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ABOUT THE SONSIERRA

Vines have long been grown in the Sonsierra, owing to its ideal geographical and climate conditions. Protected by the Sierra del Toloño mountain range, which acts as a barrier against the Cantabrian rains, it is a very airy area thanks to the “cierzo” or chilling wind, which ventilates the grapes and gives them freshness and an Atlantic character.

The vineyards’ southern orientation provides for mild temperatures all year, rainfall in the winter, and a favorable temperature difference between day and night, all of which contribute to optimal grape ripening year after year.

Sonsierra soils are mainly clay-calcareous, very well drained and with very low organic matter content, poor soils that induce low yields in the vineyards and increase the quality of the clusters.



VIÑEDOS EL PACTO



TECHNICAL INFORMATION

Varietades: Mainly Tempranillo with the occasional wines of the white varieties and Graciano and Mazuelo.

Vineyards: 27 plots of old organic vines, planted in the 1950s and the 1960s. Mostly calcareous clay soils settled on sandstone rock, located in high and very airy areas of the towns of mainly Baños de Ebro but also in Villabuena de Álava, Navaridas and San Vicente de la Sonsierra.

Harvest: Manual night-time harvest from September 27 to October 4.

Winemaking: Static maceration for 10 days, with minimal intervention to avoid over extraction. Spontaneous fermentation using native yeasts in 20,000 kg tanks at temperatures not exceeding 26° C. Minimal amounts of sulfites are added.

Aging: 14 months in 225-liter barrels made up of French (60%), Eastern European (20%) and American (20%) oak. 60% are second-use barrels while 40% are new.

Alcohol content: 14% ABV.



TASTING NOTES

Visual: Great depth of color, with violet and red tones.

Nose: Intense and surprising for its frank aroma of berries, liquorice, undergrowth, hints of spice and chocolate.

Palate: Bold with great balance, full-bodied but fine and fresh at the same time, fruit and barrel notes returning in the aftertaste.



2019 VINTAGE

The heat and low humidity favored the lack of diseases and correct maturation. Minimal rainfall but enough at key moments. A healthy, high quality vintage.