

VIÑEDOS
EL PACTO

**LA GARNACHA
DE HIELO**

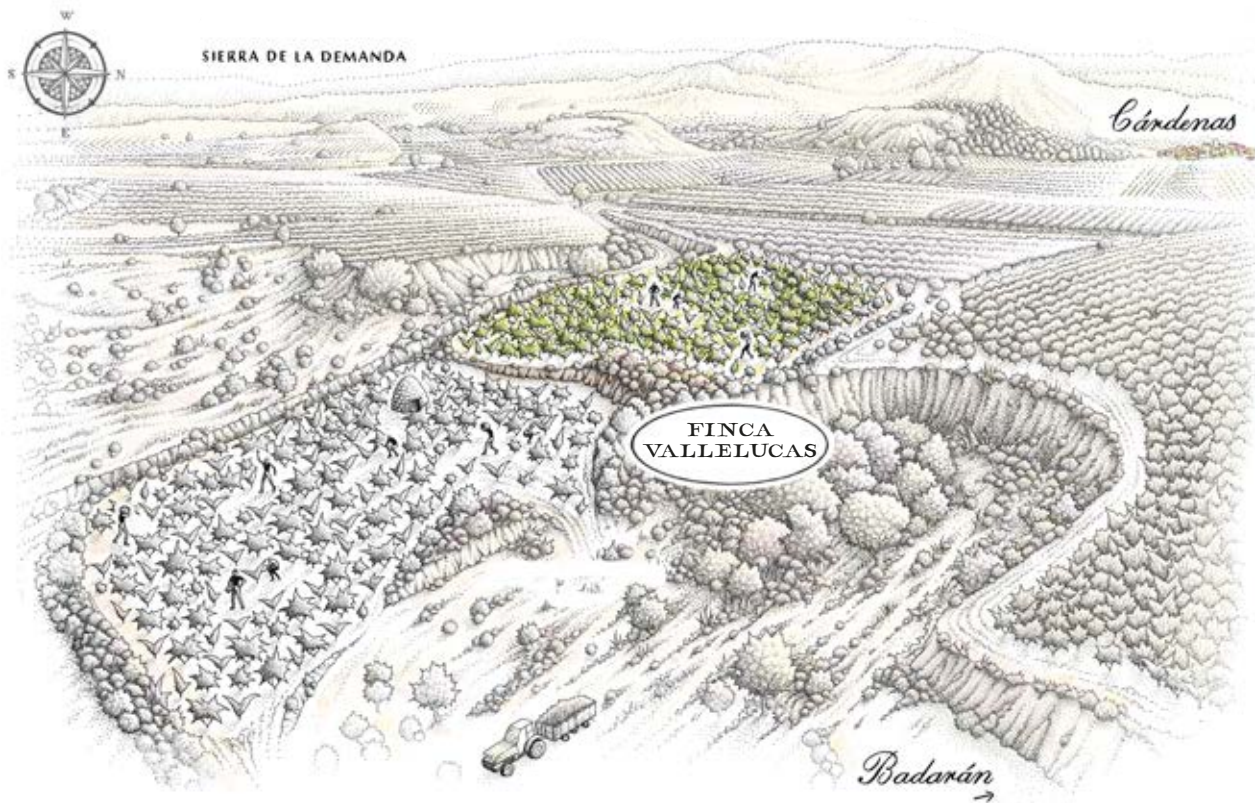
2019

Finca Vallelucas
587 half bottles (375 ml)

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

La Garnacha de Hielo is a delicious rarity born from patience and respect for the rhythms of the vineyard. On the family estate in Cárdenas, a small portion of the grapes is left to raisin naturally on the vine until winter arrives, when they are harvested at sub-zero temperatures to obtain a naturally concentrated must. Produced only in vintages when conditions allow, it is one of the very few ice wines made in La Rioja and one of the rare examples of ice Garnacha in the world.





Soil: Ferrous clay with a base of conglomerate rock.



LA GARNACHA DE HIELO VINTAGE 2019

Heat and low humidity reduced disease pressure and ensured proper ripening. Rainfall was limited but sufficient at key moments. A healthy vintage of very good quality.

VARIETIES: 100% Garnacha.

VINEYARD: Vallelucas Vineyard, an old plot belonging to the Acha family planted in 1912 in Cárdenas. Located on iron-rich clay soils at 590 metres above sea level with a north-east orientation in Cárdenas (Alto Najerilla area, Rioja Alta).

HARVEST: The vineyard was harvested on 2 January 2020 in the early morning at sub-zero temperatures, on a day when minimum temperatures reached -4.5°C .

WINEMAKING: After harvest, the grapes were quickly pressed in a small manual spindle press in the vineyard itself, applying the precise pressure needed to extract the nectar without breaking the frozen water crystals. The must then fermented naturally for over two months in French oak barrels.

AGEING: 18 months in French oak barrels.

TECHNICAL INFORMATION

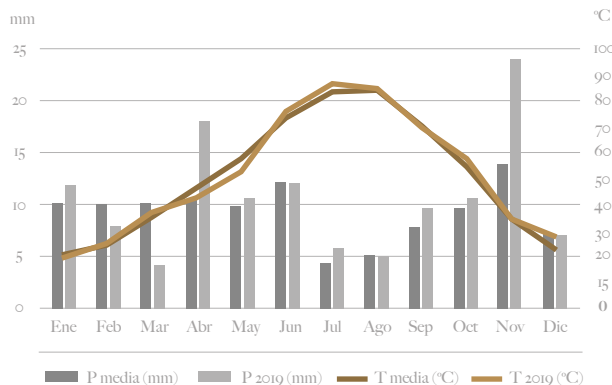
3

PHP

12,91%

ALCOHOL

METEOROLOGICAL CONDITIONS



TASTING NOTES

Colour

Bright amber in colour, marked by its long ageing in barrel, with copper highlights and subtle greenish hues that reflect its vibrancy.

Nose

Intense and complex, with notes of tangy dried apricot and aromatic herbs, accompanied by orange peel and grapefruit. Unlike many sweet wines, it shows no pronounced raisined or prune character, instead revealing

hints of forest floor and wild herbs alongside a subtle oak influence with notes of vanilla and cocoa.

Palate

Notable for its freshness and acidity beyond its sweetness. With an unctuous, glyceric texture, it recalls citrus and candied fruit nuances. Beautifully balanced between the natural acidity of Garnacha from Alto Najerilla and the concentration of naturally frozen grapes, leading to a fresh, elegant liqueur-like finish.