

Guerinda+ LA ROYA

2023

VINTAGE

The year was marked by the severe drought since 2022, which worsened during the winter and spring. As a result, initial vegetative development was contained and heterogeneous. Very warm and dry vintage, except for the rains in June, which increased the risk of diseases such as powdery mildew. Even so, fertility and fruit set were high, although yields were slightly lower than last year due to the losses caused by the high temperatures in the months prior to harvest. Extremely wet and warm harvest. In general, concentrated wines, but with a fresh fruit sensation and low pH. It looks like it is going to be a great vintage.

GRAPE VARIETY

100% Roya Grenache. Is the local name of Grey Grenache. It is a challenge to preserve and promote this indigenous variety.

VINEYARD

“La Abejera” plot planted in 1993 in Guerinda hills (650m). Organic dry and mountain vinegrowing.

WINE-MAKING

Harvest: 29th of august, picked by hand.

Yield: 5500 Kg/Ha

Alcoholic fermentation at low temperature without skins during 20 days. Naturally cold stabilized during the winter; and bottle without fine. Soft filtering before bottling in May 2023.

TASTING NOTES

Pale yellow colour with subtle orange glints. Light and fine on the nose. Citric (grapefruit), rose petal, apricot and anise base. Fresh attack, full-bodied, a little tannin on the palate and beautiful “tension”. Lingered, vibrant and mineral finish. Very “gastronomic” wine.

PRODUCTION

Limited edition 5275 bottles

AWARDS

91 Timatkin.

