

El Canto de las Viñas

D.O. Ca. Rioja (Alavesa)

Reserva 2020

El Canto de las Viñas is the echo of nature in the vineyard. The Unique Araex Rioja Alavesa sounds of wind and rain in the winter; the birds and insects in the spring; the drying earth in the summer; and the rusting of the leaves against the ripe grapes in the autumn just before harvest

The harvest

The vintage has been much better than expected. Although the year began with a lot of precipitation and the spring was rainy and warm, it was necessary to exercise extreme caution against fungal diseases. The year improved in the summer months as it was accompanied by dry, hot weather that favoured both good sanitary conditions and phenolic maturation. The expected result is very hopeful and with very structured and powerful wines.

Vinification

Hand-harvested, destemmed, and fermented in stainless steel tanks. Aged in medium-toasted, neutral oak barrels (60% French and 40% American) for 16-18 months. Systematic microbiological monitoring and monthly barrel topping up ensure that barrel aging adds complexity to the wine while preventing oxidative notes that might mask the fresh fruit typical of Tempranillo from Rioja Alavesa.

The ageing

18 months medium toast

Tasting notes

Colour: Ruby Red color, intense and bright

Nose: Very intense on the nose with notes of balsamic and fine nuances of plum and clean oak.

Palate: Smooth, velvety, complex and structured. A pleasant finish with red fruits and hints of balsamic notes

Food pairing: Red meats, cured cheeses, poultry and chicken dishes

ARAEX
Grands
Spanish Fine Wines



Technical data

Varietals	100% Tempranillo.
Vine Age	25 years
Vineyards	Vineyards located in Samaniego, and Villabuena, in the heart of the Rioja Alavesa
Barrel Composition	American & French Oak.
Barrel Age	New & 1-3 years
Time in Barrel	18 months
Time in Bottle	1 year
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,33
Residual sugar (gr/l)	1,3 gr / l
Suggested serving temperature	14-16°