



VÍCTOR AUSEJO GARNACHA TINTA

2023



VINEYARD: 'Los Pepones' plot (0,36 has), planted in 1950, together with four micro-plots located in Sojuela, Rioja Alta, in the highest areas of Mount Moncalvillo, at 700–800 metres above sea level. Sandy loam soils with clay.

Sustainable, minimally invasive viticulture work. Organic fertilizer, no herbicides or systemic products are used. Minimum tillage of the soil.

GRAPE: 100% Garnacha Tinta

WINEMAKING: Hand-harvested in 15 kg crates during the last week of September, followed by manual bunch selection at the winery. Cold maceration for 3 days and fermentation in stainless steel tanks for 12 days, with two punch-downs per day. Malolactic fermentation and ageing for 12 months in French oak: one 600-litre foudre, one 500-litre barrel and one 225-litre barrel.

1.974 numbered bottles.
14,5% vol.

PH: 3.5 - Acidity: 5.8 g/l - Reducing sugar: 1.5 g/l