

# REAL DE ASÚA

## Carromaza

### 2022

*Real de Asúa is a contemporary interpretation of a classic style — a terroir-driven wine that encapsulates the elegance and vibrant freshness of Tempranillo from Villalba in highest Rioja Alta.*



**Type of wine:** Red  
**Region of production:** Carromaza vineyard, village of Villalba, Rioja Alta  
**Year:** 2022  
**Grape varieties:** 100% Tempranillo

**Type of bottle:** Bordeaux  
**Bottle size:** 75cl., 1.5l., 3L, 6L  
**Bottling date:** 2 June 2025  
**Production:** 12 567 bot 0,75l, 449 magnum 1,5l, 30 doble magnum and 10 bot Imperial 6l  
**Ageing and barrel type:** Aged for 12 months in a combination of a foudre and new and second-use 225 L and 500 L French oak barrels from selected cooperages.

**ABV:** 14%  
**pH:** 3.60  
**SO<sub>2</sub> Free/Total :** 29.6/80  
**Total Polyphenol Index:** 70  
**Total acidity:** 5.52  
**Volatile acidity:** 0.6  
**Suitable for vegans**



#### **The Vineyard: Where Uniqueness Begins**

Real de Asúa originates from our Carromaza plot, a singular vineyard nestled on a cool hillside at 600 metres above sea level, surrounded by Mediterranean forest. Due to its setting, the site is heavily influenced by Atlantic weather patterns — breezy and frost-prone — though it enjoys natural protection from the Sierra de Cantabria, which contributes to its remarkable freshness.

Tempranillo vines are trained on a trellis system for protection from the strong winds. They are rooted in sandy clay soils that rest atop deeper layers of red clay, lending structure and complexity to the fruit.

The vineyard is oriented northwest to southwest and receives an average annual rainfall of around 500 mm in typical years, though 2022 was notably drier than usual.

#### **Winemaking: Crafting an Icon**

The grapes from Carromaza 2022 were meticulously selected in the vineyard and hand-harvested at optimum ripeness. They were then chilled to 10°C before being transported in 300 kg crates to our winery, located just a few kilometres away.

A second selection took place upon arrival. Whole bunches underwent a cold maceration before a gentle crush. Fermentation was carried out with indigenous yeasts in small, five-year-old French oak vats, allowing for a precise and expressive extraction.

Regular punch-downs were performed, followed by a maceration phase at 28–29°C. The winemaking team performed frequent tastings to identify the optimal point for draining the vats and initiating malolactic fermentation in small concrete tanks.

In early December, the wine was racked into a Garbelloto foudre of small capacity; into a selection of one-use 500-litre French oak barrels from François Frères and Taransaud; and into one-use 225-litre barrels from Saury and Darnajou, where its slow, measured ageing began.

#### **The 2022 Vintage: The Art of Balance in a Generous Year**

The 2022 harvest in our Carromaza plot took place on September 27 and 28. The growing season, lasting 166 days—shorter than in previous years—was defined by high temperatures and persistent drought.

Yet the vineyard's altitude, northwest-southwest orientation, proximity to the Sierra de Cantabria, and its deep, structured soils played a key role in tempering these extremes.

Thanks to these natural advantages and the vineyard's inherently low yields, the grapes ripened slowly and evenly, achieving remarkable concentration and balance. Favourable weather during harvest ensured the fruit arrived at the winery in excellent health and condition.