

Asúa Reserva 2019

Asúa Reserva is a wine from the village of Haro which evoke the wines which in the past were drank in the good bars of our country.



- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2019
- **CVNE vintage rating:** Excellent
- **Grape varieties:** 100% Tempranillo
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl.
- **Aging and barrel type:** 18 months in French oak barrels

Analytical data

- **Alcoholic volume:** 14%
- **Total acidity:** 5.6
- **pH:** 3.6
- **Suitable for vegans**
- **Volatile acidity:** 0.65
- **SO₂ Free/Total:** 29.6/80
- **Total Polyphenols Index:** 68

The vineyard

Asúa Reserva is made exclusively from our own grapes grown in Haro, the capital of Rioja Alta. The soils are calcareous and iron rich clay, the climate is continental with a marked Atlantic influence and the vineyards are located above 500 metres altitude.

The wines from these soils have been known as “fine wines” for over a century given the typicity and elegance which these lands contribute to the raw materials, our grapes, and the end result is the production of wines suitable for and capable of ageing.

Winemaking

The harvest is manual and the alcoholic fermentation takes place in concrete vats and small format wooden vats using wild yeasts. Different extraction techniques are used during fermentation, firstly pumping over with oxygen to promote yeast multiplication followed by delestages (rack and return) and punching down until the required extraction of colour, tannins and structure is achieved. The malolactic fermentation takes place in concrete after which the wine is racked to French oak barrels for its ageing.

Once bottled, the wine is moved to the “calados”, cellars, where the temperature and humidity are perfect and where the wine remains for as long as needed until its release to market.

Vintage / Harvest description

The harvest began at CVNE on September 12 and ended on October 15. The vegetative state of the vineyard has been very good in terms of health in Rioja Alta. Due to temperature fluctuations and light rainfall during the months of May and June, the quantity of grapes was reduced, resulting in small, loose and less compact bunches, but increasing the quality considerably.

The evolution of the grapes was late compared to last year, but the low yields led to earlier ripening, making the harvest dates the same.

The grapes were harvested calmly and gradually, allowing for a good selection of grapes both in the vineyard and in the winery.

Tasting notes

Intense dark garnet in colour.

Interesting aromatic complexity where varietal aromas are intertwined, such as forest fruits and liquorice with those from barrel ageing, roasted coffee, cigar leaves and cocoa.

On the palate it is structured and soft with a long persistence. Complex aftertaste that shows us the personality of a great wine.

Perfect companion for all kinds of meats, stews and fish in sauce.

Service temperature 18°C.