

# Asúa Reserva 2020

*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 Alta
- **Year:** 2020
- **CVNE vintage rating:** Very good
- **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:** 5.46
- **pH:** 3.64
- **Suitable for vegans**
- **Volatile acidity:** 0.57
- **SO<sub>2</sub> Free/Total:** 30,4/82
- **Total Polyphenols Index:** 73

## *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 year was marked by rainfall and occasional hail, and by mild temperatures throughout the whole growing season, which lasted 175 days. As a result, the harvest was two weeks earlier than the previous year. Picking was selective, depending on the ripeness of the grapes, which was uneven. The grapes arrived at the winery at optimal healthy conditions. The great quality of the grapes makes a vintage prediction of great wines suitable for aging.

The harvest in the Haro area begins on September 23<sup>rd</sup> and ends on October 9<sup>th</sup>.

## *Tasting notes*

Nice garnet colour.

Aromatic intensity with a great balance between the varietal aromas and the oak notes from the barrel aging. Aromas such as forest fruits, licorice, roasted coffee, cigar leaf, cocoa...

A soft entry in the mouth with a pleasant tannin on the palate.

The acidity gives a long and complex aftertaste.

Pairs well with all kinds of meat, stews and fish in sauce.

Recommended service temperature 18°C.