

guardacumbres

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

RIOJA ALTA

Hermanos Hernáiz & Raúl Grijalba

CLIMATE CONDITIONS

A cooler and wetter vintage than the previous two. May and June brought temperatures below the regional average and generous rainfall, which alleviated the widespread drought.

Adverse conditions during flowering led to a widespread shatter across the vineyards, significantly limiting yields per vine. July ushered in a warm, dry summer that lasted into August, followed by a notably cooler September with rainfall above the seasonal norm.

This climatic rhythm slowed ripening, resulting in an October harvest reminiscent of traditional patterns. A classic vintage, revealing wines with a distinctly Atlantic character—aromatic, expressive, and elegantly direct.

VINTAGE 2024

HARVEST Manual, in 15 kg boxes, on September 29.

VARIETALS Mostly Viura, with a few vines of other traditional white varieties.

WINE-MAKING The grapes are hand-picked and then further selected on arrival to the winery. They are destemmed and crushed, obtaining the juice from the first press only. After a static cold settling, the wine is fermented in used 500-liter French oak barrels.

AGEING Once the alcoholic fermentation is finished, it spends 11 months on fine lees in the same barrel where it had fermented, with weekly battonage.

ANALYSIS

Alcohol: 13,7% vol.

PH: 3,11

Total acidity: 6,8

Volatile acidity: 0,31

PRODUCTION 610 bottles.

REGION D.O.Ca Rioja, Rioja Alta - Cuzcurrita de Río Tirón (Oja - Tirón Valley)

TERROIR & VINEYARD Sheltered by the Sierra de Cantabria to the north and the Sierra Demanda to the south, at an altitude of 600 meters, this is a 1.6 hectare vineyard, where vines over a hundred years old grow surrounded by quince, olive, almond and hazelnut trees.

The estate, arranged in two terraces at different levels, has soils which are rich in limestone clays and very shallow, with the bedrock peeking through the surface. The ridges formed by these rocks serve as a natural refuge for the native fauna of this vineyard, which is managed entirely with sustainable and regenerative viticulture.

The estate is planted to an old traditional pattern known as 'marco real', parallel rows whose vines are 1.70 meters apart. This system prevents the mechanization of the work because there is not enough space between the vines in the vineyard. These vines are also randomly planted with a mix of different varieties: Tempranillo, Garnacha, Graciano, Calagraño (a white variety) and Viura, as was customary in the region's vineyards in the past.

Yields of 1.080 kg/ha (9 hl/ha).

EMBOTELLADO EN LA PROPIEDAD
VIÑEDOS HERMANOS HERNÁIZ
BAÑOS DE RIOJA - ESPAÑA - PRODUCT OF SPAIN

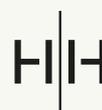


RATINGS

97 points Tim Atkin

+ Among White Wines of the Year

94+ points Robert Parker



HERMANOS HERNÁIZ