

guardacumbres

RIOJA

QUALIFIED DESIGNATION OF ORIGIN

RIOJA ALTA

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CLIMATE CONDITIONS

Overall, a warm vintage. April began with cold temperatures, which, however, turned warmer in the middle of the month, leading to earlier than usual budbreak. Temperatures continued to be normal throughout May and increased towards the end of June. All in all, a spring with oscillating temperatures (but without the extreme peaks of heat that we had seen in the previous vintage) and quite dry until June, when there were several days of rain that gave the vines a good water reserve for the summer. Compared to 2022, July brought more moderate temperatures and, above all, cooler nights that allowed gradual ripening without heat stress. This trend changed in August, which was very warm, especially during the second half of the month, something that the plant was able to cope with better due to the accumulated reserves of water in the sub-soil. Fortunately, September started off cool and wet, delaying the start of the harvest. This, together with the low temperatures in the middle of the month, slowed ripening to reach an optimal moment. This was especially positive for the aromatic grape varieties. The magic of these one-hundred-year-old vines is that the wine still retains a freshness and acidity very difficult to achieve in such warm vintages.

VINTAGE 2023

HARVEST Manual, in 15 kg boxes, on September 27.

VARIETALS Mostly Tempranillo, with small amounts of Garnacha and some Graciano vines, all of them dotted randomly throughout the plot, as one often finds in such old vineyards.

WINE-MAKING Table selection followed by destemming, except for 10% which are kept as whole bunches. Fermentation in open barrels for 12 days with gentle hand punching down to keep the cap moist at all times. Once the alcoholic fermentation is finished, the wine is transferred to three used barrels (French oak) where it undergoes malolactic fermentation. To maintain its purity, the wine has not been subjected to stabilization or filtration processes, so it may have some slight precipitation.

AGEING 14 months. Three 100% French oak second wine barrels.

ANALYSIS

Alcohol: 14,2% vol.

PH: 3,63

Total acidity: 5

Volatile acidity: 0,49

PRODUCTION 830 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 3,300 kg/ha (18,15 hl/ha).

BOTTLED AT THE PROPERTY
VIÑEDOS HERMANOS HERNÁIZ
BAÑOS DE RIOJA - ESPAÑA - PRODUCT OF SPAIN



RATINGS

94 points Robert Parker

94 points James Suckling

95 points Tim Atkin

+ Among Red Wines of the Year

96 points Guía Gourmets 2026

+ Honour Roll of the Best Wines of Spain

HH

HERMANOS HERNÁIZ