

# LAS CENIZAS

## RIOJA ALTA

Las Cenizas takes its name from one of the most important towns of the D.O.C.a Rioja: Cenicero, in the heart of Rioja Alta, from where the Hernáiz brothers are native. Cenicero means ashtray in Spanish and Cenizas means ashes. A name believed to come from the bonfire ashes that the primitive shepherds left on the surrounding areas of the village.

An iconic village for its vineyards and the quality of its wines.

### CLIMATIC CONDITIONS 2022 Vintage

An exceptional year, marked by record temperatures, intense drought, and extreme heatwaves across the Rioja Alta region. During July and August, temperatures frequently exceeded 40 °C, accompanied by unusually warm nights that barely dropped below 20 °C. The proximity to the Ebro River helped to slightly moderate these nighttime temperatures, providing a thermal respite for the vines.

Rainfall was scarce throughout the year, very limited in spring and virtually nonexistent in summer. This accumulated heat advanced the harvest, making it one of the earliest in recent history. The vines, particularly the younger ones, experienced significant water stress, while older vineyards, such as those in Las Cenizas, coped better with the lack of water. The prolonged drought and absence of humidity promoted exceptional health, resulting in small, highly concentrated berries.

Tempranillo demonstrated remarkable adaptability to the heat, producing wines with great aging potential—broad and structured, which will benefit from time in the bottle, gaining complexity and elegance.

In short, a **more Mediterranean vintage** compared to 2021, which had a more Atlantic profile.

**HARVEST** Hand-harvested, between the 14<sup>th</sup> and the 16<sup>th</sup> of September 2021, in 180 kg crates.

**VARIETALS** (100%) Tempranillo.

### WINEMAKING

Destemmed grapes partially uncrushed fermented in concrete tanks with controlled temperature and indigenous yeasts. Very gentle pump-overs were carried on a daily basis during fermentation, which lasted for 12 days.

### AGEING

Aged in French (50%) and American (50%) oak barriques for 17 months.

### ANALYSIS

Alcohol: 14,2% / pH: 3,61 / Total acidity: 5,4 g/l / Volatile acidity: 0,52 g/l.

**REGION:** Rioja Alta, D.O.Ga. Rioja.

**VINEYARDS:** Grapes from 3 vineyards: Puentarrón, Los Hundidos and Sanchisnal, planted in the 80's by the Hernáiz family.

**TERROIR:** Mainly clayey-calcareous soils with gravels in Puentarrón and Los Hundidos vineyards; with clay and lime, wich result in a pompous wine with a polished and fruity tannin, unctuous but fresh.

Yields of 5,450 kg/ha (32,65 hl/ha).

**PRODUCTION:** 16.920 bottles and 515 Magnum.

20  
22



### RATINGS

|                      |           |
|----------------------|-----------|
| Robert Parker, 2025  | 91 points |
| Tim Atkin, 2025      | 90 points |
| James Suckling, 2025 | 91 points |
| Gourmets, 2026       | 97 puntos |