

CHALLAO

2021



Village	Labastida
Denomination of Origin	Rioja Alavesa
Elevation	580 m.a.s.l
Orientation	Northeast

Variety

Tempranillo 85%, 10% Garnacha, 5% Viura, Garnacha Blanca, Graciano, Malvasia

Vineyard size

1.5 ha total

Vineyard age

Planted in 1945

Irrigation

None

Soil composition

Sand, porous calcareous loam at 50 cm below the surface allowing roots to penetrate the limestone for maximum minerality

System of conduction

Goblet trained

Harvest date

September 23rd

Type of viticulture

Organic

Production notes

Unclarified, filtered, vegan

Vintage Notes

2021 was a changeable year with excessive rainfall in June followed by a drought of almost two months, which generated which generated hydric stress. Then, in September, intermittent rains arrived after a dry and cool spring. The grape harvests were challenged by uncertain weather, with cool winds from the north and cooler than usual temperatures. In October, the weather stabilized, favoring balanced ripening and a low incidence of botrytis. Health and nutrient concentration in the bunches were outstanding, resulting in full maturity.

Alcohol	13%.
Ph	3.6
Residual sugar	1.2 grams
Acidity	5.14 g/l
Sulfites	51 ppm total

VITICULTURE

We have a 1.5 hectare vineyard called "Las Silientes", in one of the highest parts of Labastida. Here, the Atlantic influence comes through the depression of the Sierra de Cantabria, making this area cooler and more humid than other lower plots in Labastida and the Rioja Alavesa. Several prestigious vineyards are located in this area.



Winemaker

Manuel Michelini Mufatto

Winemaking and aging

40% whole cluster, foot trodden, 60% destemmed but not crushed, Fermented in concrete vats for 10 days, followed by about 30 days of maceration before pressing. Aged in 2000 L foudres for 24 months, followed by 6 months in bottle.

Yeast

Native

Malolactic fermentation

Yes

Bottling date

June 2023

Production

1500 bottles