

2021

Village	Labastida
Denomination of Origin	Rioja, Alavesa
Elevation	500-600 m.a.s.l.
Orientation	North, south, east and west

Variety

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

Vineyard size

6 ha

Vineyard age

20-70 years old

Irrigation

None

Soil composition

Clay and quartz

System of conduction

Vase trained

Harvest date

September 15 - November 12

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 hydric stress. This was followed by intermittent rains in September 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. The health and nutrient concentration in the clusters were outstanding, resulting in full maturity.

Alcohol	13,5%.
Ph	3.7
Residual sugar	1.8 grams
Acidity	4,8 g/l
Sulfites	70 ppm total

VITICULTURE

The 6 ha of vineyards surround the village of Labastida in the Rioja Alavesa. They start in the lowest part of the village, gaining altitude with a set of clay and sandy soils, always with a high percentage of limestone. We also have some ferrous soils along with other whiter soils where limestone is more abundant. We strive to pick grapes from the most diverse plots possible within the Labastida area, as Angelita is a representation of the Labastida landscape as we see it.

**Winemaker**

Manuel Michelini Mufatto

Winemaking and aging

30% whole cluster, foot trodden,
70% destemmed but not crushed,
fermented in concrete vats for 10
days, followed by 30 days of macera-
tion before pressing in a horizontal
pneumatic press.

Aged in 225 L and 500 L French
and Austrian oak barrels of 2-9
uses, plus 1000 L and 2000 L
foudres for 21 months, followed by
6 months in bottle.

Yeast

Native

Malolactic fermentation

Yes

Bottling date

July 2023

Production

17,000 bottles