

HERACLIO ALFARO

ANALYSIS

ALCOHOL: 14% vol

BOTTLING DATE: December 2022

PRODUCTION: 300.000 bottle of 0,75L

LAUNCH: March of 2023



2019

The 2019 vintage has been ratified by the D.O. Ca. Rioja as excellent, a milestone that has not occurred since 2011.

Year marked by stability in the evolution of the vineyard, with unusually low temperatures during July and hardly any days of easterly wind, which together with the night sprays have contributed to hydrate the fruit. 2019 will be remembered for being one of the freshest in Rioja.

It is worth noting the excellent sanitary state, with a moderate production, fewer bunches per vine and smaller bunches. Furthermore, in this season, a special factor linked to the quality of the grapes is added: the grain is much looser, which favors greater ventilation of the bunches, an indication of a harvest with “exceptional” quality.

The resulting wines highlight an aromatic expression where fruity and floral notes predominate, being very rich in nuances and balanced on the palate with round and very silky tannins.

VARIETIES

Garnacha, Tempranillo, Graciano and Mazuela

VITICULTURE

In the heart of the Eastern Rioja and at the foot of the winery is our El Estarajo farm, 30 hectares of 40-year-old vineyard, where we grow Tempranillo, Graciano and Mazuela. Loamy soils with a large amount of rounded pebbles, deep and with moderate fertility that induce contained vigor in the vineyard and correct maturation. From vineyards at the foot of the Sierra de la Hez, located at an altitude of 700 m, cooler and with a late maturation, we lower the Garnacha, which contributes to a better balance of the wine with a contribution of fresh fruit and acidity. These old Garnacha vines are the protagonists of the authentic Rioja Oriental wines.

WINEMAKING

The manual harvest is carried out in boxes of 18 kg capacity. Once in the winery, the bunches are selected on the selection table. They are destemmed and the whole grapes without squeezing are taken to the fermentation tanks by gravity, respecting their integrity as much as possible. They ferment for 20 days at 25°C, performing light pump-overs in order to make a selective extraction and preserve all their fruit. Now comes the know-how, to correctly refine the aging in oak barrels and achieve during this: complexity, a soft contribution of tannin and a moderate presence of wood. Aged for 12 months in oak barrels.

TASTING COMMENTS

Nice color, medium layer, delicate nose. Jam of red fruits and spices, integrated wood. Balance in the mouth, dense, soft, fresh and long finish.

WINEMAKER'S COMMENTS

We needed Heraclio Alfaro to be a wine linked to the soil and climate, which was related to the territory and the region's viticultural culture. This has been the source of our inspiration: centuries of collective wisdom and practical experience, where viticulturists cultivated various traditional varieties and built their wines by assembling them in the proper way, thus obtaining wines richer in nuances, balanced and unique. Garnacha, Tempranillo, Graciano, Mazuela.

PAIRING

Traditional casseroles or casseroles such as pochas with quail, Rioja-style potatoes, even spicy ones. From the garden the stew. Meats: lamb chops with vine shoots, game, cold cuts. Fish: cod a la Rioja, fish in the oven. Sautéed or stewed bongos, tortillas