

## SOPLAR 2023



**Vineyards** : San Vicente de la Sonsierra and Abalos. Rioja Alta

**Apellation** : Rioja. Rioja Alta (Sub-Region appellation)

**Parcelles** : Blend of different plots in Abalos (2) and San Vicente (2)

**Soil** : Clay and limestone

**Altitude** : 600 meters altitude

**Orientation** : South

**Grape** : 75% Tempranillo (from which 25% is direct press), and 25% Garnacha

**Viticulture** : Certified Organic and Biodynamic

**Trellis system** : Doble Royat

**Vintage**: 2023 was very warm, hydric stress of the vines. We manage to obtain very fresh grapes with nice acidity with early harvest in August and direct press in the tanks

**Harvest** : Manual

**Vinification**: Spontaneous fermentation in concrete tanks. Minimal intervention. Aging in concrete tanks for one year

**Alcohol** : 12,5% alc./vol.

**Tasting** : Cherry red light color. Fruity and fresh with beautiful acidity. Predominance of red fruits aromas. Palate well balanced and light. A wine to enjoy!

**Optimal tasting temperature**: 14-16°C

**Pairing**: Charcutery, bacon, sardines, anchovies, pizza, pasta with red sauce, Asian food..