

SUAÑÉ RED

RESERVA 2019

LIMITED EDITION 4.420 BOTTLES

THE PROJECT

ALONSO & PEDRAJO: A close and long-lasting friendship between two families who encouraged each other to embark on the dream journey of making their own wine. We wanted to live our project to the last drop. To attend and savor each stage with the attention and detail it requires. We move from theory to practice in 2011. We chose the land, and, in October 2013, we had our first harvest. We have come a long yet very intense way. And we are proud of the first results: the respect and the minimum intervention in the cultivation and vinification techniques already allow us to produce wines that seek to surprise with their character and originality not forgetting the origin of the grapes of the most western Rioja at the foot of the Montes Obarenes.

We are the first generation, the first in our family to dedicate ourselves to the vineyard and to winemaking. For us, the pride is precisely to begin this adventure that is changing our way of living and of considering our future increasingly close to the land, the people, and the wine. We hope to be the origin that will allow future generations to say that the cultivation of vineyards has been a tradition in our family.

MINIMAL INTERVENTION: Wines in which we seek the maximum expression of the grape through the minimum possible intervention, aiming to preserve the fruit and the uniqueness of the different vineyards separately, and the personality of each year, trying to find its best expression as a whole. Wines made without hassle, taking all the time needed to make them convincing, without artifices, direct, reflecting as much as possible the characteristic nature of the land from where they come. Raw wines, without a make-up.

VITICULTURE: The vineyard is where the origin, the essence of our wines is. Responsible and reasonable viticulture of minimum intervention, with a meticulous care for the vineyards in their different cycles. Eliminating the use of chemical fertilizers, herbicides, or chemical products. The harvest is always done by hand in small cases of 12-14 kilos.



THE WINE

SUAÑÉ: The name Suañé comes from the phonetic transformation of the French word *soigné*, meaning refined, delicate, meticulous, and carefully crafted—just as we intended this wine to be.

VARIETY: 95% Tempranillo and 5% other varieties.

VINEYARDS: A blend of two plots located in Villalba de Rioja and Haro, at altitudes of 550 and 615 meters, respectively, on clay-limestone soils.

HARVEST: Manual harvest in 12–14 kg cases on September 18th and 19th. Bunches were selected by hand on a sorting table.

WINEMAKING: The grapes were gently destemmed without crushing and placed into concrete tanks without any corrections. Alcoholic fermentation began spontaneously. No pump-overs were carried out—only 2 to 3 gentle punch-downs throughout the entire fermentation. Once fermentation was complete, the skins were gently pressed in a vertical press and transferred to 228-liter French oak barrels to undergo malolactic fermentation, with weekly *bâtonnage* (lees stirring) until racking. After 24 months of aging, the wine rested for 2 additional months in tank on its fine lees for natural clarification. A light filtration was applied before bottling.

This is a low-intervention wine, with only a small amount of sulfur added at the end of malolactic fermentation and prior to bottling.

AGING: 100% French oak barrels for 24 months (80% third-use and 20% fourth-use). After bottling, it is aged for a minimum of 12 months in bottle before release.

TASTING NOTES: Intense and deep garnet-red color. On the nose, ripe black and red fruits, licorice, spices, and subtle hints of oak. On the palate, it shows a fresh, luscious entry, with fine, silky tannins and an enveloping texture. Balanced, intense, and persistent, with a long finish that prolongs the sensations of fruit and spice. Promising evolution in bottle.

PRODUCTION: 4,420 bottles of 750 ml.

OTHER INFORMATION: Suitable for vegans.