

MALPASTOR

CRIANZA

VINTAGE: 2021

TYPE OF WINE: Red wine

DO: Rioja

GRAPE VARIETY: Tempranillo

WINEMAKING

Number of days of skin contact: 15 days

Type of fermentation: In temperature-controlled stainless steel tanks.

Length of alcoholic fermentation: 1 week approximately

Fermentation temperature: 26-28°C

Ageing: One month of fine lees ageing in concrete vats followed by another three months in oak barriques. The wine completes its maturation in French and American oak barriques for at least 12 months. 7% ages in new oak.

Length of bottle ageing before release: Minimum of 6 months on the bottle rack with controlled temperature and humidity.

TECHNICAL DATA

Alcohol level: 14% vol.

pH: 3.49

Total acidity: 5.3 g/L (tartaric a.)

Residual sugar: 0.5 g/L

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 2-7 years

AVAILABLE FORMATS

150 cl and 75 cl

TASTING NOTES

Deeply opaque, dark ruby red colour. Intense and fascinating on the nose, revealing rich fruit notes (black cherries, blackberry jam) and pleasant toasty nuances (cocoa, roasted coffee) with sensual dried fruit (dates) undertones. Flavourful on the palate, well structured, with fine, juicy tannins. Lively and brimming with flavour, it leaves a spicy (green pepper) note as it unfolds on the palate.

SERVING SUGGESTIONS

It goes perfectly with roast lamb dishes, or lamb chops with vegetables. It also goes well with cod with tomatoes, onions and peppers. Ideal with Iberian cured meats and cured cheeses. Serve between 14°-16°C.

LEGACY

In La Rioja, we grow our Tempranillo vines on land once used for grazing. In this exceptional enclave, a handful of shepherds reinvented themselves as winegrowers, laying the foundations of a traditional form of viticulture and wines imbued with the vitality of their unique environment.

AWARDS

· 90 points, Tim Atkin 2025 (United Kingdom)



LA CARBONERA

MALPASTOR

CRIANZA

TERROIR

Soil

The predominant soils in Labastida consist of the typical calcareous clay of Rioja Alavesa. The vineyards are arranged on terraces and hillsides with very poor brownish-grey limestone soils that developed from Miocene marl, limestone, and sand. Closer to the Ebro River, the land once consisted of meanders and still contains an abundance of pebbly and sandy soils with a low water-holding capacity.

Weather conditions

Cumulative rainfall in 2021 was above average, but the growing season was slightly drier than usual, and the summer was exceptionally dry. During the ripening period, rainfall conditioned the beginning of the harvest.

As for temperatures, February was warmer than usual, which brought budbreak forward, and maximum temperatures were generally higher.

Precipitation

Annual total (current vintage): 600.3 mm

Temperature

Annual average (current vintage): 12.6°C



LA CARBONERA