

Tabuérniga (2023)

Tabuérniga is another extraordinary place in the historical village of Labastida, where viticulture has been practiced for more than 1,300 years. A place where medieval wine presses carved in rocks amongst the vineyards watch over the heritage of former times.

The scenery is stunning: a closed valley covered in vineyard terraces, some of them abandoned, others cultivated, and many others recovered by us.

Tabuérniga is a small, vertical and isolated valley, where shorter vegetative cycle varieties offer a different expression and give rise to a sober and austere wine, which is full of depth and elegance.

At an altitude of between 540 and 630 meters, these narrow and historic terraces, cultivated organically and respecting tradition, offer a magnificent wine.

VINTAGE CHARACTERISTICS

After winter and spring marked by low rainfall, June rains restored the necessary water reserves for fruit set and early vegetative development. The rest of the summer was characterised by pronounced heat stress and scarce rainfall, accelerating ripening. Welcome rainfall in September allowed for a gradual, balanced final ripening, resulting in high-quality Graciano grapes, with a firm structure and great complexity. The harvest started on the 26th of September, only three days later than the previous year.

BOTTLES PRODUCED

1,966

14%

Organic wine (ES-ECO-026-VAS)

