

# LAS CENIZAS

RIOJA ALTA

A wine that takes its name from one of the most important towns of the D.O.C.a Rioja: Cenicero, in the heart of Rioja Alta, from where the Hernáiz brothers are native. Cenicero means ashtray in Spanish and Cenizas means ashes. A name believed to come from the bonfire ashes that the primitive shepherds left on the surrounding areas of the village.

An iconic village for its vineyards and the quality of its wines.

## CLIMATIC CONDITIONS 2019 Vintage

On the whole, 2019 was a vintage of highest quality in Rioja. For us, it was characterized by a less vigour in our vineyard, resulting in smaller, less compact bunches and smaller grapes, key conditions for maximum quality.

To this smaller than usual vegetative expression and its lower production, were added optimal climatic conditions throughout the entire harvest, ensuring a perfect sanitary state in the vineyard. In addition, rainfalls were distributed almost uniformly throughout the vegetative cycle, without major climatic accidents.

An outstanding quality vintage, which has turned into wines that show a high polyphenolic content and which have great structure and intense colours.

In short, an ideal vintage that invites us to think of a high aging potential.

**HARVEST** Hand-picked, the 25th, 27th and 28th of September 2019, in 180 kg crates.

**VARIETALS** (100%) Tempranillo.

## WINEMAKING

Crates are taken by refrigerated truck to the winery at Finca La Emperatriz. Destemmed grapes partially uncrushed fermented in concrete tanks with controlled temperature and indigenous yeasts. Very gentle pump-overs were carried on a daily basis during fermentation, which lasted for 14 days.

## AGEING

Once the malolactic fermentation in barrels was finished, the wine was aged in French (40%) and American (60%) oak barriques for 18 months.

## ANALYSIS

Alcohol: 13,3% / pH: 3,68 / Total acidity: 5,1 g/l / Volatile acidity: 0,46 g/l.

**REGION:** Rioja Alta, D.O.C.a. Rioja.

**VINEYARDS:** Grapes from 3 vineyards: Puentarrón, Los Hundidos and Sanchisnal, planted in the 80's by the Hernáiz family.

**TERROIR:** Mainly clayey-calcareous soils with gravels in Puentarrón and Los Hundidos vineyards; with clay and lime, which result in a pompous wine with a polished and fruity tannin, unctuous but fresh.

Yields of 5,800 kg/ha (37,70 hl/ha).

**PRODUCTION:** 14,650 bottles.

20  
19



## RATINGS

Guía Peñín, 2022	93 points
James Suckling, 2021	92 points
Tim Atkin, 2022	90 points