

el pedal

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MATURANA 2020

Edición Limitada

About Maturana Tinta variety

A D.O.Ca Rioja variety that cannot be found in any other wine region in the world. After its almost disappearance at the beginning of the 21st century, nowadays it plays a secondary role in wine blends alongside region's great varieties: Tempranillo and Garnacha.

DNA analysis has linked it to the Castets variety, now practically extinct in France. In addition to its characteristic violet-red colour, it has balsamic, spicy and vegetal aromas (green pepper). This, together with its good acidity and medium persistence, places its characteristics very close to those of other great varieties such as Cabernet Franc, making it a variety with potential to produce single-varietal wines.

Currently, most of the vineyards cultivated with this variety are located in the Rioja Alta sub-region, where this wine has its origin.

Origin: Navarrete and Baños de Rioja, two vineyards in Rioja Alta

This wine is made with grapes from two vineyards, both in Rioja Alta.

This variety prefers loose, well-aerated, stony soils, such as the one at Finca la Emperatriz, in Baños de Rioja. Plot 21 of this estate is located at an altitude of 570 metres. Therefore, in a more extreme area, where the Maturana develops a longer vegetative cycle resulting in a cooler profile.

On the other hand, the Navarrete vineyard, at a lower altitude, is warmer, has an earlier harvest and a higher concentration.

The combination of these two vineyards allows us to obtain two different profiles of the same variety, which undoubtedly complement each other in the final result.

Winemaking

Maturana is a variety with a high polyphenolic content, it, therefore, does not require intense pumping over to obtain a high extraction of components. Therefore, the wine is made in concrete vats, at low temperature and with gentle pumping over.

Malolactic fermentation takes place in a combination of concrete tanks, a 5,000-litre wooden vat and used 500-litre barrels.

Ageing

10 months in 225 and 500 litre used barrels. In the ageing the use of new barrels has been discarded in order to give greater prominence to the grape variety over the wood notes.

Tasting notes

Intense ruby colour with a closed layer and garnet rims. Aromas of stewed black fruit and spices, such as black pepper and cocoa, characteristic of the variety. Slight hints of coffee in the background from the barrel ageing. A perfect match for red meats, stews or casseroles.



“A limited edition that will not be repeated in future vintages. 8,950 bottles with which we want to discover the secrets of a minority variety, with great potential, that can only be found in the wines of the D.O.Ca Rioja. ”

Eduardo Hernáiz