



## ESCOBAL 2021

# Ostatu

Escobal is a symbol of a new era, made with the first vineyard plantings carried out by the current generation in the 1990s.

A natural evolution in our winemaking, aiming to respond to the style of the new consumer approaching wine.

A wine for a new generation, where the fruity concept claims prominence.

Escobal becomes our first commitment to a different and youthful profile, where fruitiness, sweetness, and, as in all our wines, respect for the environment, are a priority.

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## Vintage

Hand harvested on October 12, 2021.

- Harvest: 2021
- Harvest Classification: Very good

A great year characterized by optimal ripeness reflected in wines with mature fruit and a notable structure, promising a long evolution thanks to its complexity and excellent acidity. It's a vintage to bet on.

- Bottling Date: September 1, 2022
- Production of the 2021 vintage: 8,425 bottles, 75cl
- Market Release: October 2022
- Organic certified wine



ES-ECO-026-VAS  
Agricultura UE

## Viticulture

Planted with a selection of our best Tempranillo vines. In organic cultivation since 2010, when we began growing our vines under controlled organic certification by ENEEK (Basque Country Organic Production Regulatory Council), where, like in the rest of our vineyards, we implemented practices entirely respectful of the environment, favoring the creation of natural hedges and promoting native wildlife.

The soil is a combination of limestone sands and gravel, with a layer of clay deeper down, formed by an initial layer of sand and small stones.

- 100% Tempranillo
- El Escobal vineyard, planted in 1997
- Located at 547m altitude
- Double cordon pruning

## Winemaking

Immediate destemming and cold carbonic maceration in a stainless steel tank.

Alcoholic fermentation, with light pump-overs, at a maximum temperature of 24°C, for 14 days.

Malolactic fermentation and aging in French oak vat with corresponding rackings until bottling, preceded by a gentle filtration.

## Tasting Notes

This wine presents a cherry color with violet reflections.

On the nose, it evokes memories of ripe red and black fruits, with subtle citrus notes, flower petals, and a balsamic fragrance. Its aroma is firm and dominated by fruit.

On the palate, it is sweet and full of personality, with a distinctive volume that reflects the characteristics of the sandy soil. Its aging in wooden barrels adds elegance and roundness, adding complexity to its taste profile.