



Ostatu

RESERVA 2019

Evolution and distinction. Ostatu Reserva is made exclusively with Tempranillo grapes from vineyards over half a century old, located on the small slopes to the west of Samaniego.

This wine represents an exceptional balance between the essence of the variety and its oenological evolution, resulting in a fleshy and elegant wine.

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Vintage

Hand-harvested in 15 kg boxes between October 2 and 3, 2019.

- Harvest: 2019
- Harvest rating: Excellent
- Yield per hectare: 5.000 kg/ha
- Bottled: April 2021
- Production for the 2019 harvest: 14.500 bottles of 75 cl

Climatology: Mediterranean climate with a significant Atlantic influence. Extreme differences between winter and summer.

- Precipitation: 714 liters
- Days of precipitation: 83
- Average temperature: min. 8°C / max. 19.7°C, average 13.4°C
- Days of frost: 11
- Average soil temperature: 14.45°C

Viticulture

Grapes from our vineyards located in the western area of Samaniego, on small south-facing slopes. The soil is a combination of clay-limestone and gravel, very poor in nutrients.

The structure of the subsoil consists of several layers of soil and white rock.

- 100% Tempranillo.
- Vineyards over 50 years old.
- Planting density: 3.000 vines/ha.
- Bush pruning.

Winemaking

Pre-selection in the vineyard ensures that only the best grapes reach the winery. Gentle destemming is performed to avoid damaging the grapes, and there is no subsequent crushing.

Pre-fermentation maceration occurs in a cold environment. Alcoholic fermentation takes place in a small stainless steel tank, lasting 19 days at a maximum temperature of 28°C.

Pump-overs and punch-downs are performed depending on the fermentation density. Malolactic fermentation occurs in new French oak barrels, where the wine is aged and refined for just over 16 months.

The wine has not undergone any stabilization process, so it may contain some sediment.

Data

- Alcohol: 14.85 %
- Total Acidity: 5.08 g/l
- Volatile Acidity: 0.54 g/l
- Total SO₂: 21 mg/l

Tasting Notes

Intense cherry color and purple highlights, this wine offers a frank and vibrant aroma, where ripe fruit, such as red and black plums, cherries, and blackberries, takes center stage.

Subtle floral notes of red tones and violets are perceived, with a balsamic touch and some sweet spicy nuances. This complex aromatic composition reflects the rich personality of the Tempranillo.

On the palate, it is fresh, ample, and meaty, with a pleasant acidity that provides balance. It has good structure and firmness, with soft but present tannins, which combine with excellent persistence of the varietal character.