

Jesús Madrazo Rioja Num. IV - 2019

DETAIL

BLEND	TEMPRANILLO 80%, GARNACHA 8%, GRACIANO 4% MAZUELA 3% & MERLOT 5%
VINTAGE	2019
TYPE/SIZE OF BOTTLE	BORDEAUX, 75 Cl.
TOTAL PRODUCTION	28,954 Bottles & 500 Magnums
DO REGION	RIOJA DOCa
ZONE/SUBZONE	Rioja Alta & Rioja Oriental
BOTTLING DATE	28/03/2022
RELEASE DATE	October 2022

ANALYSIS (30/04/22)

ALCOHOL %	14.46 %
TOTAL ACIDITY (Tartaric)	5.5g/Ltr
pH:	3.57
RESIDUAL SUGAR:	2.3g/Ltr
Free SO2:	33ppm
TOTAL SO2:	110ppm

VINTAGE ASSESSMENT (2019 Officially classified as "Very Good")

Following a cold, dry Spring, particularly in May, 2019 was a very warm year, especially from June to September, with temperatures exceeding 42°C in June! Therefore, despite the annual average rainfall from January to October being slightly lower than usual (approx. 313 Ltrs/m²), we enjoyed a ripe harvest with very healthy grapes.

WINEMAKING

Following a manual harvest, the bunches were separated and destemmed immediately upon arrival at the winery. The Merlot, Graciano and Tempranillo grapes come from selected plots, high in the Rioja Alta subzone, around the village of Cuzcurrita del Rio Tirón, and the Mazuela and Garnacha come from old friends of my family in the Rioja Baja (Oriental) subzone. Following a controlled fermentation for 7 days in small stainless-steel tanks at temperatures between 28° - 30°C, the wine was kept on the skins for a further 10 days of gentle maceration. The malolactic conversion then took place for approximately 15 days in a combination of 2 and 3-year-old oak barrels (70%) and stainless-steel and the subsequent ageing was continued in these barrels (50% French and 50% American) for 13 months before final blending and bottling at the end March 2022.

WINEMAKERS DESCRIPTION /TASTING NOTE

With this 2019 vintage, almost classified as 'excellent' by the Consejo Regulador, I made the decision to remove the CRIANZA "category" from my wine and focus more on the line of a "Signature Wine". This allows me to continue my exploration of the art of blending, by using, on this occasion, no less than 5 grape varieties! This year I introduced some Mazuela which added a balanced tannic character and a final freshness. I am still excited about using some of my friend Barbara Palacios's Merlot (although I still cannot mention it on the label!) and the sweet tannin that it brings to the mix, softening, together with the warmth of Garnacha, the rusticity of the Graciano.

As a result, the wine has a clean and deep Picota Cherry colour. There is an intense nose of red fruit, wild berries and blackberry, minty chocolate and spicy notes of black pepper and clove. In the mouth it is fresh with very good acidity and well-balanced fruit and oak notes. It is probably the best of my four blends so far since 2016 and will age beautifully to enjoy over the next 2-5 years.

