

# El Pacto Valdechucas

## THE FACTS

**COUNTRY:** Spain

**REGION:** Rioja

**APPELLATION:** Rioja

**WINEMAKING:** Fermentation takes place in a 5,000-liter concrete tank, enough for the entire production of the vineyard. Vatting takes place by gravity: 15% of the whole bunches with stems are placed in the bottom, and later the tank is filled with destemmed grapes but without crushing, preserving the integrity of the grape. Fermentation is spontaneous with the vineyard's own yeasts and maceration with the skins during this process lasts a total of 15 days.

**ALCOHOL BY VOLUME:** 14.0%

## THE STORY

El Pacto (The Pact) is a pledge to fight against the disappearance of genuine village wines. It is a look into the past and the origins of the purest Rioja, a tribute to the winegrowers who breathed life into rural areas and to that gentle routine where time, proximity and the community are greatly cherished.

Viñedos El Pacto is a tribute to the ancestors of Richi

Arambarri and Raúl Acha, the driving forces behind the

project, to the people who endeavoured, more than 50 years ago, to preserve a precious wine-growing heritage for the future while avoiding the rush to industrialise wine production. A return to small-scale farming, to the vineyards and the sites, to natural viticulture —a pact that, now more than ever, is absolutely necessary.

## THE ADJECTIVES

**AROMAS / FLAVORS:** Layered and expressive, combining herbal notes

**MOUTHFEEL:** Sharp and energetic, with vibrant acidity

