

El Pacto Riojanda

THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja

WINEMAKING: On arrival at the winery, the grapes are destemmed without crushing and undergo spontaneous alcoholic fermentation with native yeasts in wooden vats. After fermentation, they go into new 500-liter French oak barrels, where they undergo malolactic fermentation and then subsequent aging.

ALCOHOL BY VOLUME: 15.1%

AGING: 14 months in new 500-liter French oak barrels.

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: Displays an exuberant, clean expression of fully ripe fruit

MOUThFEEL: Broad and voluminous, with a smooth, inviting entry.

