D.O.C. RIOJA

Vintage
2024



In the area where our plots are located lies the Valtracones ravine, a geographical landmark that serves as a natural boundary within the “La Calzada” demarcation, south of the Valdespino stream. Its soil has a high concentration of active lime, a decisive factor in choosing the Garnacha Blanca variety, which is characterized by its tolerance to calcium carbonate.

In 2013, we incorporated land located just 500 meters (1,640 ft) from our main vineyards, in “Los Carasoles de Bilibio”. These plots are distributed at different altitudes: the white vineyard lies at 520 meters (1,706 ft) and the red varieties at 480 meters (1,575 ft).

Bárbara Palacios

Barbarot Puppi Blanco

1,720 bottles

Vineyard

Area: 0.60 ha (1.48 acres) * Varieties: Garnacha Blanca and Viura * Soil: Clay-limestone * Altitude: 520 m (1,706 ft) * Orientation: East–West * Planting layout: 2.4 m × 1 m (7.8 ft × 3.3 ft) * Training system: Supported bush vine (goblet)

In 2020, we decided to plant this vineyard at a higher altitude, with the ambition of producing a high-quality white wine. Garnacha Blanca was the chosen variety due to its agronomic characteristics and its good adaptation to this type of soil.

This project also includes Viura from the Yerga area (Alfaro), planted in 1977 using a high goblet training system. The soils are deep and clayey, with abundant stones and a high concentration of lime that whitens the land.

This year, I have also decided to include a small percentage of Viura from the Ocón Valley in the blend. It was planted in 1974 at an altitude of 675 meters (2,215 ft), contributing freshness and complexity to the wine.

Viticulture

The viticulture we practise is conventional, but for the past couple of years it has been moving towards integrated, environmentally responsible production, eliminating the use of herbicides and rationalising the use of phytosanitary products.

Tasting Note

An attractive, brilliant straw-yellow colour. On the nose, it is subtle and elegant, with mineral notes contributed by the limestone soils, combined with aromas of white flowers and fruit. Subtle bakery notes can also be perceived after its time in new 500-liter (132 gal) French oak barrels. On the palate, its great freshness stands out, together with excellent body, volume and balanced acidity, which give it outstanding persistence.

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After the drought and atypical heat at the end of 2023, which left the soils with water reserves below minimum levels, the arrival of persistent Atlantic weather fronts in late winter and spring replenished the water profile, allowing a vigorous “weeping” period and budbreak.

April combined cold mornings (0.2 °C / 32.4 °F) and warm days (31 °C / 87.8 °F) without frosts, while in June (average 18.5 °C / 65.3 °F) rainfall caused slight coulure during flowering, reducing the yield.

A summer of continuous but extreme heat (38.3 °C / 100.9 °F in July and 39.7 °C / 103.5 °F in August) did not cause leaf burn thanks to the initial water reserves, and the aridity ensured fungus-free grapes. This healthy condition allowed us to carry out a slightly later harvest than in 2023.

Harvest

The Viura was harvested on 4 September and the Garnacha Blanca on 23 September, seeking full ripeness. The grapes were picked by hand into small crates, with cluster selection. After destemming, the must underwent a 24-hour cold maceration on its skins.

Pressing was carried out in a vertical stainless-steel press, accompanied by light traditional foot-treading. After 24 hours, static racking was performed and the must fermented at 16 °C (60.8 °F).

Once fermentation was complete, the wine was aged in an ovoid tank, whose shape promotes the natural movement of the fine lees and provides micro-oxygenation similar to that of a barrel, preserving the fruit and aromas. Part of the Viura was also aged in used French oak barrels, adding subtle woody notes. Finally, the wine was racked, rested for three months on its fine lees, clarified and bottled.