

LANDUA

AIURRI

2021 Vintage

Landua is a collection of small plots of old vines that grow under the shelter of the Sierra de Cantabria. The mountainous landscape around the area forms a unique microclimate where Atlantic and Mediterranean influences merge.

Climate conditions

The 2021 vintage was characterized by abundant rainfall during the winter, 12% above average in the Leza area. We worked with cover crops to improve the soil structure and increase the microbiological richness of each plot. Bud break took place during the month of April without any weather or plant health incidents. The organic management of the crop and the good weather made it possible to treat the vineyards with natural products. The mild summer temperatures preserved the acidity and freshness of the grapes. Harvesting began on September 21 and finished on October 2.

Clonal biodiversity

The origin and diversity of the terroir forged at the foot of the Sierra de Cantabria mountain range gives the vineyard a distinctive character. The terroir is a mixture of small plots with clonal biodiversity that extend under the influence of the mountain range. The vineyards are mainly Tempranillo with some Graciano and Garnacha. With organic viticulture, an extraordinary balance is achieved in the vines that allows the essence of unique vineyards to be captured in each bottle.

Elaboration by plots

Landua is the result of the blending of the vineyards of Leza and San Vicente de la Sonsierra. The production by plots and municipalities allows us to increase our knowledge of each vineyard and its environment, giving the wine its particular characteristics. It is vinified with spontaneous fermentations, gentle extractions and very controlled temperatures in French oak vats and concrete tanks. The grapes from San Vicente were aged for nine months in foudres and French oak barrels of different sizes, while the wine from Leza was refined for twelve months in French oak barrels. After blending, the wine was aged for five months in concrete tanks. It was bottled in the spring of 2023.



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