

EL REVENTÓN

Nº 17

VALLE DEL ALBERCHE
SIERRA DE GREDOS

VINO DE PARCELA
2022



Technical Information

Alcohol: 14%
Total Acidity: 5.76 g/L
pH: 3.54
Residual Sugar: 0.25 g/L
6,264 bottles
Winemakers: Juan Andrés Martín Pérez and Alejandro Vigil

Collaboration with Rico Nuevo

The Story

At the outset of the 2022 winemaking season, we lost 5,000 litres of must through an unfortunate winery accident. In the spirit of collaboration, a young, local winemaker, Juan Andrés (Juanan) Martín Pérez of Rico Nuevo, whose wines are receiving great acclaim, stepped up to help, offering a share of his grapes harvested from recovered old vines at 900m of elevation, in El Sotillo and El Vallejón near Burgohondo. This moved us to collaborate on a new wine, with Alejandro Vigil and Juan Andrés directing vinification together, fermenting and storing the wine at Rico Nuevo's winery. The winemakers chose to focus on purity of expression of the fruit and terroir, using whole bunch fermentation, native yeasts, gentle maceration and maturation, mostly in stainless steel. We enjoyed the experience so much – sharing our craft and learning from each other – that we decided to make this an annual effort, collaborating with a different local or international partner each year on experimental Garnacha winemaking.

Harvest Report 2022

The year 2022 represented a challenging, but ultimately very satisfying, season of growth. After a smooth start, with no late frosts after bud break and normal spring precipitation, the summer growing season turned warm and dry. Above-average temperatures began in May and the rest of the summer experienced several heat waves and little rain. 7.800kg of grapes were harvested by hand from vineyards in El Sotillo and El Vallejón near Burgohondo at elevations of approximately 900m. The El Sotillo grapes were harvested in the first week of September, and the El Vallejón grapes two weeks later.

Vinification

The wine was made with 70% destemmed grapes and 30% whole bunches. Fermentation was carried out with indigenous yeasts in stainless steel vessels. To preserve its freshness and avoid excesses in extraction, we applied gentle and subtle techniques to lift the cap throughout the fermentation process. The wine was pressed off the skins at the end of fermentation with no post-fermentation maceration. After alcoholic and malolactic fermentation, the wine was matured from November to June in Flextank eggs (50%), concrete (25%) and used oak barrels (25%). It was stored in a stainless-steel vessel until bottling, on July 26, 2023.