

# El Pacto Ojo Gallo

## THE FACTS

**COUNTRY:** Spain

**REGION:** Rioja

**APPELLATION:** Rioja

**CEPAGE:** 70% Grenache, 30% Viura

**WINEMAKING:** It was harvested in the second half of September and vinified as a estate wine, a blend of red and white varieties. Maceration took place over four days in a concrete tank, where it also partially fermented, although it finished its fermentation in a stainless steel tank.

**AGING:** 12 months of aging.

**ANNUAL PRODUCTION:** 8000 bottles

## 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

**OVERALL:** A red with a white soul

**AROMAS / FLAVORS:** Intensely aromatic. Notes of red fruits and balsamic

**MOUTHFEEL:** It is a “long drink” wine, with great fluidity throughout it

## THE SELLING POINTS

A red wine with a white soul. Freshness and Finesse

**AWARDS:** 95pts Tim Atkin, 90pts Decanter World Wide Awards, 90pts IWSC

**PAIRINGS:** White meats, charcuterie, oily fish, smoked foods, risottos, blue cheeses, salads...

