

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.

ALCOHOL BY VOLUME: 13.0%

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...

