



# LA CARBONERA

## 2020 MALPASTOR RESERVA, DOCa RIOJA

### WINERY

La Carbonera winery was established in the Rioja region by the Torres family in 2007 and is renowned for producing expressive wines that capture the essence of the Rioja Alavesa subregion. The property is home to over twenty hectares of estate-owned vineyards. La Carbonera takes its name from the family's most emblematic vineyard which has Rioja's Viñedo Singular classification. This classification is given to wines from plots considered exceptional, with vines at least 35 years old, harvested by hand and with lower yields. Under the guidance of Winemaker Julio Carreter, La Carbonera exemplifies a commitment to quality, highlighting the purity and character of its region's fruit.

### WINE

Malpastor honors the bold spirit of the region's historic shepherds who left behind their flocks to pursue a higher calling—cultivating grapes and crafting quality wines. These trailblazing dreamers, affectionately dubbed "malos pastores" or "naughty shepherds," dared to stray from tradition, forging a legacy of passion, courage, and innovation that remains an inspiration to this day. Malpastor remains the expression of Tempranillo grown in calcareous marl soils, which gives the wine body and elegance, as well as a slight sensation of sapidity or salinity.

### VINEYARDS

Malpastor Reserva is sourced from 20ha of estate vineyards in the Rioja Alavesa subregion of Rioja. This region in Northern Rioja has the highest elevation, and unique clay & limestone soils, known for producing more expressive & refined Tempranillo. The goblet trained Tempranillo vines are co-planted with small amounts of other native varietals, arranged on gentles slopes and small terraces, and hand harvested.

### VINTAGE NOTES

The 2020 vintage was shaped by unusual climatic contrasts, with a warm winter and early spring followed by an unseasonably cool summer. Higher rainfall during the vegetative cycle and cooler conditions through ripening slowed maturity and required careful harvest timing. These conditions ultimately defined the balance and freshness of the fruit.

### WINEMAKING

Fermentation in stainless steel under controlled temperature with 20 days maceration. Wine remains in contact with fine lees for 3 months in concrete tanks where it undergoes malolactic fermentation.

### TASTING NOTES

Ripe red fruit aromas are layered with balsamic notes, oak spice, and hints of tobacco and vanilla. On the palate, the wine is compact yet juicy, offering savory plum, dry earth, and dusty spice nuances. Good volume and structure are framed by firm but smooth tannins.



### VINEYARD

- Region: Rioja
- Appellation: DOCa Rioja
- Vine Age: 45 year old bush vines
- Elevation: 650m slopes
- Soil: limestone & marl
- Eco-Practices: Sustainable; Regeneratively Farmed

### WINEMAKING

- Varietals: 92% Tempranillo, 8% field blend of Garnacha Blanca, Viura, Malvasía, Garnacha Tinta
- Aging: 18 months in American (57%) French (41%) and Hungarian oak barrels (3%); Followed by Minimum 18 months in bottle

### TECHNICAL DETAIL

- Alcohol: 14%
- Residual Sugar: 0.4 g/L
- Total Acidity: 5.96 g/L
- pH: 3.36