



LA CARBONERA

2019 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 varieties, arranged on gentle slopes and small terraces, and hand harvested.

VINTAGE NOTES

Harvest started early, with warmer temperatures and higher rainfall than usual. Grapes were healthy but yielded less per vine, with lighter clusters. Fall rains helped achieve optimal ripeness. The three growing regions matured ideally at different times. Rioja Regulatory Council rated 2019 as "excellent" - among the decade's best.

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

The 2019 Malpastor Reserva has a beautiful dark ruby-red color with brilliant highlights. A concentrated wine opens up exquisitely in the glass, revealing delicious fruit aromas of blueberry jam with green bell pepper undertones. Toasty vanilla and chocolate notes reflect its extended barrel aging. Elegant on the palate, this modern-style red wine emphasizes lightness over fleshy extract, delivering a clean, pleasant midpalate.



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:	0.6 g/L
Total Acidity:	5.73 g/L
pH:	3.43