



D.O.C. Overview :

Under Vine : 63,137 ha (156,014 ac)

Vineyard Elevation Range : 350-650 m (1,148-2,132 ft)

Climate : Diverse microclimates with Atlantic, Continental and Mediterranean influences

Soil Types : Calcareous clay

Primary Red : Tempranillo, Garnacha Tinta, Mazuelo, Graciano

Primary White : Macabeo, Malvasía, Garnacha Blanca



ORIGIN	D.O.C. Rioja Labastida, Rioja Alavesa
DESIGNATION	Cifras
VARIETIES	100% Garnacha Tinta
VINEYARD	Sourced entirely from the La Hueta Vineyard on the foothills of the Sierra Cantabria Mountains. Planted on a steep slope of clay soils, the vines are 25 years-old and farmed to deliver yields of just two tons per acre. A thick cover crop of vegetation is maintained to help prevent erosion due to the precipitous incline.
ALCOHOL	13.5%
PROCESS	Spontaneous fermentation occurs in concrete eggs with the intent to preserve the purity of fruit and minerality. The finished wine remains in concrete on-lees.
TASTING	Offers a juicy palate with great freshness due to the acid retention. Approachable and well-structured with fragrant red berry, forest, and dusty mineral aromas. A compelling example of Garnacha from Rioja.
WINERY	Creaciones Exeo, the brainchild of Carlos Fernández, champions an avant-garde approach to grape varieties and production techniques in Rioja, one of the most traditional wine growing regions in Spain. Instead of the small production being centered around Tempranillo, Fernández chooses to focus on regional outliers, white and red Garnacha. His production methods are adapted year-to-year and incorporate enough skin contact and concrete to grab the attention of any enthusiastic wine geek. The end results are wines known for their pure expression of fruit, minimal to no reliance on oak, and innate ability to transmit minerality and earth to the tastebuds.