



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 Tina, Mazuelo, Graciano

Primary White : Macabeo, Malvasía, Garnacha Blanca



ORIGIN	D.O.C. Rioja Labastida, Rioja Alavesa
DESIGNATION	Letras Minúsculas
VARIETIES	Tempranillo, Garnacha, Graciano
VINEYARD	Blend of Tempranillo, Garnacha, and Graciano from the Las Torcas vineyard. With a southeast exposure and soils of limestone and clay, this site consistently develops healthy, early-ripening fruit.
ALCOHOL	13.5%
PROCESS	The grapes are hand-harvested, carefully sorted, and processed separately for a 48-hour cold maceration in stainless steel tanks. After fermentation, the Tempranillo ages for four months in French oak barriques, while the Garnacha and Graciano matures in concrete eggs.
TASTING	Letras Minúsculas is powerful, complex, and deep cherry red in color. The nose incorporates Garnacha's characteristic bright red fruit with darker, savory elements from the Tempranillo. The round tannins are firm enough to provide structure and the oak is subtly integrated.
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.