

Hermanos Peciña



TECHNICAL INFORMATION

The former vineyard manager for La Rioja Alta, Pedro Peciña started this estate in 1992 with the Cosecha tinto, and started producing aged wines (Crianzas and Reservas) with the 1996 vintage. From the start, the estate has worked their vineyards as naturally as possible, and has championed traditional winemaking with extended aging in used American oak barrels and regular rackings every 6 months. The estate holds ~50ha of vineyards located around the town of San Vicente de la Sonsierra, on the border of Rioja Alta and Alavesa. With a mix of calcareous clay soils and exposures, the estate can make careful selections for its multiple cuvées. Harvesting is by hand, with sorting table as required. All wines fermented in stainless steel upright tanks with indigenous yeasts.

Established: 1992 (First Vintage: 1996)

Proprietors/Winemakers: Pedro Peciña

Appellation: Rioja

Soils: Mixes of calcareous clay.

THE WINES

	Vineyard & Grapes	Winemaking	Average Production
Rioja "Cosecha" blanco	Selection of estate vineyards. 100% Viura. 50 hl/ha average yields.	Aged for 2-3 months in stainless steel tanks.	800 cases
Rioja "Cosecha" tinto	Selection of 15-25 year old vines. 95% Tempranillo, 5% Garnacha /Graciano. 42 hl/ha average yields.	Aged in stainless steel tanks for 6+ months before release.	6,000 cases
Rioja Crianza	Selection of estate vineyards. 95% Tempranillo, 5% Garnacha /Graciano. 35 hl/ha average yields.	Minimum aging of 2 years in barrel and 18 months in bottle.	8,000 cases
Rioja Reserva	Selection of estate vineyards. 95% Tempranillo, 5% Garnacha /Graciano. 32 hl/ha average yields.	Minimum aging of 3 years in barrel and 18 months in bottle.	2,500 cases
Rioja Gran Reserva	Selection of estate vineyards. 95% Tempranillo, 5% Garnacha /Graciano. 28 hl/ha average yields.	Minimum aging of 4 years in barrel and 3 years in bottle.	1,250 cases
Rioja Gran Reserva "Finca Iscorta"	A selection of best fruit from the 8ha Finca Iscorta. Only made in top years. 95% Tempranillo, 5% Garnacha & Graciano.	Minimum 3 years in barrel and 3 years in bottle. 1,250 cases. <i>Note: Replaced "Vendimia Seleccionada" with the 2010 vintage.</i>	1,250 cases