

TECHNICAL SHEET

PRODUCTION AREA:
Rioja Alavesa (DOCa Rioja)

VINTAGE: 2024

GRAPE VARIETY: Tempranillo

AGEING: 12 months in French oak barrels, (Seguin Moreau, Sylvain and Taransaud), 75% new and 25% used

ALCOHOL BY VOLUME	13.86 %
pH	3.69
FREE/ TOTAL SO ₂	28/92
TOTAL POLYPHENOL INDEX	64
TOTAL ACIDITY	5.25
VOLATILE ACIDITY	0.67

Bottled in February 2026
Limited production of 2,880 bottles 0,75 l and 100 Magnums.

VINEYARD

Chorus comes from three parcels within the San Rafael estate in Laserna (Rioja Alavesa), each with different soils and slight variations in exposure. Viña del Olivo, alluvial and clay-limestone soils with good depth and structure, and the presence of rounded stones that enhance drainage and root aeration.

San Gregorio Encina, clay-loam soils with active limestone, moderate vigour and good water retention.

Don Vicente, compact clay-limestone soils with areas containing a higher proportion of red clay, favouring slow ripening and concentration.

WINEMAKING

Hand-harvested from the best clusters selected in each parcel. The grapes are picked into small crates and taken to the winery for a second optical berry selection.

Fermentation takes place in wooden vats, with daily tastings to precisely adjust the duration and intensity of pump-overs. Malolactic fermentation is carried out in French oak barrels, 75% new and 25% used, from three cooperages: Seguin Moreau, Sylvain and Taransaud.

Blending and refinement are carried out in wooden vats.

VINTAGE 2024

A vintage marked by a very balanced growing cycle. A cold winter helped preserve water reserves, while a mild spring with moderate rainfall favoured homogeneous budbreak and optimal vegetative growth.

Summer brought warm daytime temperatures and cool nights—typical of Rioja Alavesa and accentuated in San Rafael by the proximity of the Ebro River—resulting in excellent phenolic ripeness and outstanding natural acidity.

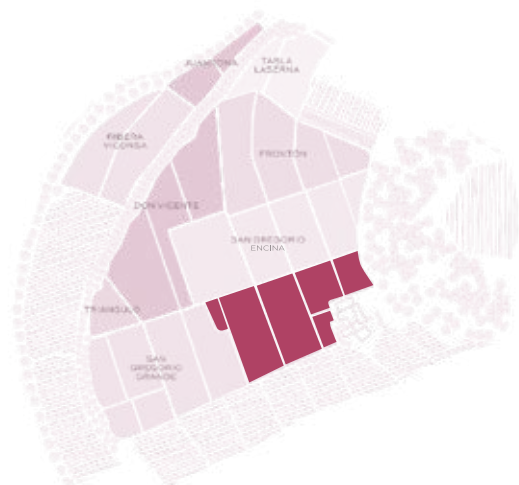
Harvesting was carried out parcel by parcel, from 27 September (Olivo, San Gregorio Encina) to 1 October (Don Vicente).



VINEYARD

2024

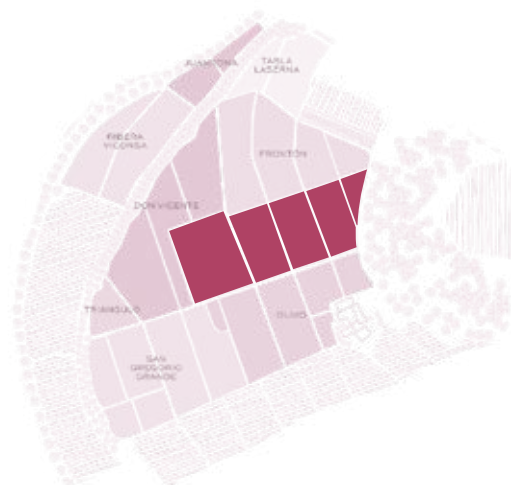
The 2024 vintage, chosen to launch Chorus, was marked by balance: a cold winter with sufficient water reserves; a mild spring with moderate rainfall; and a summer of warm days and cool nights, characteristic of Rioja Alavesa. Phenolic ripeness was excellent, and harvesting was carried out plot by plot, only at the precise moment of optimum maturity.



Viña del Olivo
Exceptional finesse and tannin

Alluvial and clay-limestone soils with abundant pebble stones that aid drainage and aeration. Tempranillo from this site yields wines of polished tannins, bright red fruit and unmistakable elegance.

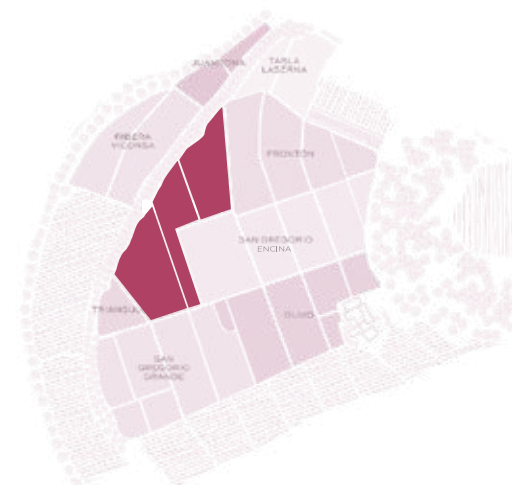
Harvested on 27 September 2024.



San Gregorio Encina
Deep, mineral tension

Clay-loam soils with active limestone. Produces grapes with marked acidity and minerality, contributing tension and verticality to the blend.

Harvested on 27 September 2024.



Don Vicente
Concentration and power

Clay-limestone profiles with areas dominated by red clay. Produces wines of volume, firm tannins and black fruit —ideal for providing the right degree of structure and concentration.

Harvested on 1 October 2024.