



BINARIO

2022 TEMPRANILLO

CERTIFIED ORGANIC, BIODYNAMIC

WINEMAKERS:	SERRANO FAMILY, RUTH AND ANA DE ANDRES
SOIL:	SANDY TOPSOIL, CLAY AND LIMESTONE.
VINIFERA:	TEMPRANILLO
YEAR:	2022

VINEYARD:

Since 1998, the Serrano family have been pioneers of organic and biodynamic farming in Rioja and Navarra. While maintaining dry farming practices, over 70 hectares of vines have been certified biodynamic. Tucked between the Calahorra and Andosilla range, the balance of continental climate with Mediterranean influence allowed the Serrano's to employ polyculture to promote diversity amongst their 30yrs old vines. Nothing is farmed out - traditional biodynamic applications are cultivated on site via homemade infusions and composts from the farm animals on property – both wild and domestic. The regenerative, certified organic practices are in place to ensure the next generation will be able to sustain the farm, no matter the challenges each vintage may bring.

PRODUCTION:

Biodynamic farming is echoed in the production of Binario – each vineyard is picked by hand - at night to retain freshness. The Tempranillo is destemmed into inox where it undergoes native fermentation (15% carbonic) for appx half a lunar cycle. Free run wine undergoes malolactic via a house pied du cuve, and is settled on fine lees for 5 months. Nothing is added except SO2 allowable within Demeter certified biodynamic guidelines.

WINE:

Dark ruby color. Brooding raspberry almost framboise-like, just a Cherry Bomb with layers of dried sour cherries and black cherry cola. The palate shows subtle dried fig with hints of violet and tobacco. The tannins are classic Tempranillo, rustic but balanced.