

YJAR connects us with the incredible effort of maintaining this historical vineyard and the need to offer the “the grand vin” of this country.

In 1787 in Rioja and Labastida, Manuel Quintano made the first modern wine in Spain. In 1870, Labastida played a major role in the “Medoc Alavés” adventure. Today, 150 years later, YJAR approaches Bordeaux to take the journey together in order to offer the best wine of our history.



VILLAGE: Labastida de Álava.

PLACE: The property is located in the foothills of the Sierra de Toloño, between 600 and 800 meters above sea level.

VARIETIES: Tempranillo, Garnacha, Graciano, Granegro and Rojal.

VINEYARD: Old, goblet trained high-altitude vineyard, co-planted with a massal selection.

HARVEST: Hand harvested in cases from Oct. 6 to 18.

FERMENTACIÓN: Natural fermentation with native yeasts in small-size, open-top wooden vats.

BOTTLING: June 9, 2022.

PRODUCTION: 9.049 bottles.

SOILS: 3,8 hectares, Unique, deep, loamy textured soils developed from marls, enriched with abundant colluvial material from the Sierra del Toloño, with a high concentration in carbonates and very stony. Soils are alkaline, without limitation for root growth, perfect for the water feeding of the vineyard in all phases of cultivation.

WEATHER CONDITIONS: The year was characterised by the scarcity of harvest, the intense summer heat and the late summer storms that marked an irregular but high-quality cycle.

January and February were particularly warm, followed by a rainy and mild spring until the arrival of a frost on May 6. A summer of severe conditions was counterbalanced by the good water reserves in the soil and the timely storms at the beginning of September, which became great allies in completing the ripening process along with days of significant temperature contrast between day and night.

The harvest began on October 6 and ended on October 18 with excellent weather conditions. 2019 was both demanding and rewarding due to the extraordinary quality of the harvest.