



FINCA BARRONTE



*In the constant search for excellence and high-quality wine, Bodegas FINCA BARRONTE has been committed to organic farming since 2020.*



# BECAUSE

A photograph of a vineyard with rows of grapevines stretching into the distance. The vines are lush green and supported by wooden stakes. The ground is dry and sandy. The sky is bright blue with scattered white clouds.

- ★ 8.5 HECTARES OF OWN VINEYARD.
- ★ GROWING ORGANIC SINCE 2020.
- ★ FRESH AND BODY-BODY WINES.
- ★ GROWING 80% TEMPRANILLO GRAPES, 15% GRACIANO GRAPES AND 5% VIURA GRAPES.
- ★ 8 KINDS OF WINE.
- ★ A LOT OF PASSION

# **WE HAVE BEEN RECOGNISED**

Awards and accolades.



FINCA BARRONTE<sup>★</sup>



TIM ATKIN

RIOJA 2024 SPECIAL REPORT

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**BEST VALUE RED OF THE YEAR**

2021 FINCA BARRONTE CRIANZA



## Most recent Awards and Mentions

TIM ATKIN RIOJA  
2024 SPECIAL  
REPORT

BEST VALUE RED  
OF THE YEAR

2021 FINCA  
BARRONTE  
CRIANZA





## TIM ATKIN RIOJA 2024 SPECIAL REPORT

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### FINCA BARRONTE GRACIANO

JOSÉ BASOCO BASOCO VILLABUENA DE ÁLAVA

José Basoco deserves to be much better known. It's not easy to make a Graciano with this much finesse, but he's done it, using grapes from warmer sites in Villabuena de Álava. Fresh, peppery and refined, it has perfumed 50% new wood, notes of pepper and oregano and core of sappy plum, damson and black olive. 2024-30.

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### MATAPAJA

JOSÉ BASOCO BASOCO VILLABUENA DE ÁLAVA

Finca Matapaja is a selection of Tempranillo and 5% Graciano from a 0.2-hectare section of the vineyard of the same name. Appealingly priced for a wine of this quality, it's textured, focused and layered, with some stony reduction, scented oak, fine-grained tannins and layers of plum, bramble and black cherry. 2025-30

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### 2021 FINCA BARRONTE CRIANZA

JOSÉ BASOCO BASOCO VILLABUENA DE ÁLAVA

Tasting this wine, I did a double take at the price. It really is remarkable value for money from José Basoco, the rock star of Villabuena. Pairing Tempranillo and 5% Graciano, it's a deeply coloured, stylishly wooded delight with violet and fennel aromas and juicy blueberry and black cherry fruit. 2024-30.

## **XXIX WINE COMPETITION WITH D.O.C.A. 2022 VINTAGE AWARDS**

GREAT WINES CATEGORY - PERSONAL WINES  
**FIRST CLASSIFIED**

**BARRONTE GRACIANO 2019**  
JOSÉ BASOCO BASOCO VILLABUENA DE ÁLAVA

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## **28TH WINES COMPETITION WITH D.O.C.A. 2021 VINTAGE AWARDS**

CRianza RED CATEGORY  
**FIRST CLASSIFIED**

**FINCA BARRONTE 2018**  
JOSÉ BASOCO BASOCO VILLABUENA DE ÁLAVA

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## **CHALLENGE INTERNATIONAL DU'VIN 2022**

**BARRONTE FLOWER 2021**  
**GOLD MEDAL**

**FINCA BARRONTE GRACIANO 2019**  
**GOLD MEDAL**



# **TASTING SHEETS**



# BETIKOA

## Young Red

### VARIETIES

#### Grape varieties

95% - Tempranillo Grape.

5% - Grape Viura.

### ELABORATION

The wine is made using the carbonic maceration system, fermenting for approximately 8 days in which the temperature, density and aroma are continuously controlled.

### CATA 2023

#### Visual impressions

Bright violet purple color with a very light carbon crown.

#### Olfactory impressions.

It offers a fruity nose with hints of red fruits.

#### taste impressions

When you put it in the mouth, you notice the harshness of the carbon dioxide, which gives way to a well-structured, tasty and fresh wine.

### PRESENTATION

0.75 L bottle.



# BETIKOA

## Young White

### VARIETIES

#### **Grape varieties**

70% - Viura Grape.

30% - Malvasia grapes.

### ELABORATION

After a cold skin maceration for 8 hours, the grapes are pressed and the must is racked. Subsequently, it ferments at about 18°C or 20°C for approximately 10 days.

### CATA 2023

#### **Visual impressions**

Straw yellow color with greenish tones.

#### **Olfactory impressions.**

Aromas of peach and tropical fruits are appreciated.

#### **taste impressions**

In the mouth it is light and fresh.

### PRESENTATION

0.75 L bottle.



TIM ATKIN RIOJA 2024 SPECIAL REPORT

BEST VALUE RED OF THE YEAR

# FINCA BARRONTE

## Breeding

### VARIETIES

#### Grape varieties

90% - Tempranillo Grape.

10% - Graciano Grape.

### ELABORATION

Starting from grapes selected in high altitude vineyards to better preserve their acidity, we make this wine.

Clay-calcareous soils that will give body and robustness to the wine.

Gentle destemming that will fall by gravity to its tanks and spontaneous fermentation at low temperature.

It will spend 12 months in French oak barrels and a minimum of 4 months in the bottle.

### CATA 2023

#### Visual Impressions

Intense and clean cherry red color.

#### Olfactory impressions.

The primary aromas of tempranillo (red fruits) are perfectly combined.

#### taste impressions

In the mouth it is long, with soft, round tannins and honest structure, with a persistent and balanced finish. Suitable for current consumption and in the next four years.

### PRESENTATION

0,75 L bottle.



[www.fincabarronte.com](http://www.fincabarronte.com)



ATKIN RIOJA 2024 SPECIAL REPORT

# FINCA BARRONTE

## Graciano



### VARIETIES

#### Grape varieties

100% - Graciano Grape.

### ELABORATION

Harvested at their maximum ripened state, the grapes are destemmed with maximum smoothness and speed, taking care not to extract vegetal notes or oxidations. Very soft pump-overs and short macerations. Subsequently, the wine is placed in barrels for approximately six months, seeking to soften its tannins and stabilize the color.

### CATA 2023

#### Visual impressions

Intense and clean violet color with a high layer.

#### Olfactory impressions.

Primary aromas of black fruits appear with spicy notes, highlighting white pepper and a roasted background, giving it great complexity.

#### Taste impressions

In the mouth it is very round, highlighting the balance between acidity and soft tannins, with a persistent and pleasant finish.

### PRESENTATION

0.75 L bottle.

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# FINCA BARRONTE

## Grenache

### VARIETIES

**Grape varieties**  
100% - Grenache.

### VIÑEDO

Clay-calcareous soil, located in the highest areas of Rioja Alavesa.

### ELABORATION

Fermentation at low and malolactic temperatures, in new French oak barrels for six months.

### CATA

#### **Visual impressions**

With hints of violet, very silky in the mouth

### PRESENTATION

0,75 L bottle.





# FLOR DE BARRONTE

## Young red

### VARIETIES

#### Grape varieties

100% - Tempranillo Grape.

### ELABORATION

The wine, made from 100% organically grown grapes, is produced using the carbonic maceration method. We ferment the must for approximately 10 days, continuously monitoring temperature, density, and aromas.

### CATA 2023

#### Visual impressions

Bright violet purple color with a very light carbon crown.

#### Olfactory impressions.

It offers a fruity nose with hints of red fruits.

#### Taste impressions

When you put it in the mouth, you notice the harshness of the carbon dioxide, which gives way to a well-structured, tasty and fresh wine.

### PRESENTATION

0,75 L bottle.



# FLOR DE BARRONTE

## Fermented White

### VARIETIES

#### Grape varieties

70% - Viura Grape.

30% - Malvasia grapes.

### ELABORATION

After a cold skin maceration for 8 hours, the grapes are pressed and the must is racked. Subsequently, it ferments at around 14°C or 16°C, for approximately 15 days, in new barrels and with batonage every three days.

### CATA 2023

#### Visual impressions

Straw yellow color with greenish tones.

#### Olfactory impressions.

Aromas of peach and tropical fruits are appreciated, with a background of toast and nuts.

#### taste impressions

In the mouth it is fattier and fresher.

### PRESENTATION

0.75 L bottle.



# BARRONTE

## Río salado

### VARIETIES

#### Grape varieties

90% - Tempranillo grape.

10% - Graciano Grape.

### VINEYARD

Calcareous clay soil planted in 1945.

### ELABORATION

It is a wine from a single plot. The grapes are destemmed and fermented at low temperatures. The wine undergoes malolactic fermentation in new single-use barrels, remaining in the same barrels for one year.

### PRESENTATION

0.75 L bottle.

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TIM ATKIN RIOJA 2024 SPECIAL REPORT



# FINCA MATAPAJA

## Author's Red



### VARIETIES

#### Grape varieties

100% - Tempranillo grape.

### VIÑEDOS

Clay-calcareous soil with very high levels of lime, located in the highest area of the town, facing south-west. The age of the vineyard is 40 years.

### PREPARATION

It is a wine from a single plot and is made when it reaches maximum maturity. Malolactic fermentation takes place in new French oak barrels. Subsequently, it remains in the same barrels for a year.

### CATA

Violetish color, with intense aromas of ripe fruit. In the mouth it is fresh, silky and long.

### PRESENTATION

0,75 L bottle.



## FINCA BARRONTE

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