

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, 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 September 30 to October 7.

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

BOTTLING: 19 May, 2023

PRODUCTION: 12.652 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 2020 vintage was deeply challenging for YJAR. It required intuition, extensive vineyard work and rapid response times to battle intense rain, two hailstorms and hot, dry summer conditions. The vines struggled, but optimal phenolic ripening was still achieved thanks to timely September rains which replenished the water reserves.

Our brief, staggered harvest lasted from September 30 to October 7, resulting in a wine with profound aromas and polished tannins characteristic of an excellent ripening year.”