

CASA PRIMICIA



BASQUETRONOMY

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RIOJA ALAVESA WINES

Casa de la Primicia (11th century) is the oldest civil building in the town of Laguardia, the capital of Rioja Alavesa. Since the beginning of the 15th century, the church collected here the agricultural tax through the Tithes and Firstfruits.

Julián Madrid, a winegrower from Laguardia with the soul of a pioneer, rescued Casa Primicia from history.

The children of Julián Madrid collected the legacy and expand in the surroundings of the town of Laguardia, without forgetting the roots, rehabilitating the old and historic winery, a little jewel in the heart of the town.

Today, the grandchildren of Julian Madrid, the third generation, passionately honor and deliver the values with which their grandfather created the winery.

Of all the vineyards, the jewel is Carravalseca, an ecological farm surrounded by olive trees, in a unique setting, in a settlement that bears the name of a protected endorheic natural lagoon.

WINES

CASA PRIMICIA



CARRAVALSECA WHITE

A unique vineyard in a natural endorheic lagoon This organic wine arises from this treasure of water and soil and fills the cellar with the pride and satisfaction of whoever taste

Following a painstaking monitoring of the ripening process and after being debourbaged, the must obtained is then fermented alcoholic in tanks. It remains for 3 months with its fine lees in order to increase its volume and silkiness in the mouth.

TASTING NOTES

The wine exhibits enticing aromas of white fruits such as apple and pear, complemented by vibrant citrus notes. Subtle mineral undertones add complexity to the bouquet, creating a cheerful and fresh olfactory experience.

Clear, sparkling straw-green yellow color.

Smooth upon entry with good acidity, delivering a flavorful and well-balanced experience.

D.O Rioja - Rioja Alavesa

60% Tempranillo white

10% Viura, 8% Verdejo, 8% Chardonnay 14% Sauvignon Blanc

750ml

14,5% vol

About 22.000 bottles

CASA PRIMICIA



CASA PRIMICIA ROSE

We perform a short maceration for about 4 hours with the grapes in tanks. We separate the must from the solid part and we ferment it in another tank at a controlled temperature of 18oC, to highlight the fruit. After the fermentation it is smoothly clarified, filtered and bottled.

TASTING NOTES

The wine offers a highly aromatic profile, characterized by abundant fruitiness, floral nuances, and a refreshing quality. It displays a pronounced intensity with prominent notes of ripe strawberry and raspberry, evoking a sense of summery delight.

On the palate, it unfolds smoothly, balanced by just the right amount of acidity that enhances its freshness. The flavor profile is reminiscent of strawberry gums, imparting a playful and enjoyable aspect to the tasting experience.

D.O Rioja - Rioja Alavesa

Tempranillo

750ml

14,5% vol

About 22.000 bottles

CASA PRIMICIA



CARRAVALSECA
CARBONIC MACERATION
(RED)

The legacy of our grandfather; tradition, intelligence and a respect for natural processes. An unparalleled wine.

Grapes are collected manually in 15-kg boxes to keep the bunches whole until these are placed in the fermentation tanks, where they are cold-soaked for 4 days. Low- temperature fermentation to retain the maximum amount of flower and fruit aromas, gentle pressing, and following malolactic fermentation, this wine is filtered and placed in the bottle.

TASTING NOTES

Intense expression of fruit, with hints of blackberry and raspberry against a background of strawberry wine gum, with touches of liquorice.

Bright nose, with violet reflections, medium-high robe.

Fresh, fleshy taste . Looks fizzy, giving this wine a lively appearance. Easy to swallow.

D.O Rioja - Rioja Alavesa

Tempranillo

750ml

14,5% vol

About 22.000 bottles

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CARRAVALSECA CRIANZA (RED)

One of the most marvellous landscapes of the Rioja Alavesa, a selection of the best bunches, a short period of cold maceration, a few months in oak barrels There are some times when everything coincides.

Grapes harvested in the Carravalseca organic vineyard of approximately 37 years old. The fruits are transported in 15-kilo boxes to pass over the selection table before being put into stainless steel tanks. The alcoholic is done over 10 days at a controlled temperature of 25 oC. It remains in new Barrels for 12 months Then it is smoothly filtered and bottled.

TASTING NOTES

Intense and great complexity highlighting notes of raspberry and blackberry, lactic (yoghurt) accompanied by mild roast (coffee).

Very intense cherry color, with high layer, clean and bright.

Easy entry, voluminous, well structured, well polished tannins and with a long final reminding of fruit compote.

D.O Rioja - Rioja Alavesa

Tempranillo

750ml

14,5% vol

About 22.000 bottles

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CARRAVALSECA JULIAN MADRID

The hoarder of international success. A family reserve that year after year exceeds itself.

The fruit is collected in 15-kilo boxes by specialized personnel from a selection of 50-year old vineyards. Cold maceration for several days and then sowed with sleeted yeasts. It is racked and will remain in French and American oak barrels during 20 months. Then a long period in bottle to finish its refinement.

TASTING NOTES

Intense, with well mature black fruit aroma, special hues with touches of toast on a lactic background.

Mature high-depth cherry, with dark red edges, clean and bright.

Enveloping with an excellent tannic structure and fruity sensations. A very pleasant, persistent finish Great wine, elaborated with special care.

D.O Rioja - Rioja Alavesa

Tempranillo

750ml

14,5% vol

CASA PRIMICIA



CARRAVALSECA RESERVA

A meticulous grape selection was carried out within the Carravalseca estate, focusing on a highly limited production. Only the finest clusters were handpicked and carefully selected on our sorting table, followed by a brief cold maceration period.

After alcoholic fermentation, the wine underwent malolactic fermentation in barrels. Following racking, it was aged in French oak barrels for 20 months before being transferred to bottles to complete its aging process.

TASTING NOTES

With a deeply aromatic and inviting nose, this wine exudes sweetness and elegance. It showcases bold aromas of fully ripened black fruits intertwined with hints of cocoa and mineral nuances.

In the glass, it displays a vibrant cherry color, immaculately clean and brilliantly clear.

On the palate, it offers a generous and flavorful experience, complemented by an elegant, subtle acidity that runs throughout. The wine maintains its intensity from start to finish, with lively tannins that have been expertly balanced by oak aging.

D.O Rioja - Rioja Alavesa

Tempranillo

750ml

14,5% vol

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CASA PRIMICIA CHARDONNAY

The grapes are harvested manually and undergo a meticulous selection process on the sorting table. After destemming, they undergo a 12-hour cold maceration. Following this, they are pressed, and the lees are separated to obtain a clean must. Fermentation then takes place at 18°C to preserve the aromatic and flavor qualities of the grapes.

TASTING NOTES

This wine offers a high level of complexity and intense freshness, prominently displaying its fruity notes.

It presents a pale straw color with greenish hues, appearing clean and brilliant.

Upon tasting, it impresses with its silky smooth entry, balanced by a restrained acidity that enhances its freshness. The wine achieves a harmonious balance among its various flavor nuances, culminating in a long and satisfying finish.

D.O Rioja - Rioja Alavesa

Chardonnay

750ml

14,5% vol

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CASA PRIMICIA CRIANZA

The grapes are sourced from vineyards located in Rioja Alavesa. They are harvested and transported in 400 kg containers, undergoing 7 days of fermentation in stainless steel tanks followed by a 15-day maceration period. Subsequently, the wine is aged for 12 months in second-year American oak barrels.

TASTING NOTES

The wine exhibits a pleasing intensity of fruit flavors, complemented by a judicious integration of oak influences that enhance its overall profile.

In the glass, it displays a medium ruby-cherry hue, inviting and vibrant.

Upon the palate, it greets with a gentle entry marked by soft, supple tannins that provide a velvety texture. Delicate balsamic undertones add depth and complexity, contributing to its balanced and flavorful character. The marriage of fruit and oak elements is skillfully managed, ensuring a harmonious interplay that extends into a satisfying and lingering finish.

D.O Rioja - Rioja Alavesa

Tempranillo

750ml

14,5% vol