



BINARIO

TEMPRANILLO BLANCO

CERTIFIED ORGANIC, BIODYNAMIC

WINEMAKERS:

SERRANO FAMILY,
RUTH AND ANA DE ANDRES

SOIL:

LIMESTONE, CLAY, SAND

VINIFERA:

TEMPRANILLO BLANCO

YEAR:

2025

VINEYARD:

Since 1998, the Serrano family has dry farmed more than 70 ha of certified organic, certified biodynamic, estate vineyards in Rioja and Navarra. A continental climate heavily influenced by the Mediterranean, these gorgeous plots located between Calahorra and Andosilla, range from 20-40 years old and are cultivated using organic matter, both made from animal manure and pruned grapevine shoots, following all biodynamic principles and incorporating their homemade infusions and composts. These traditional farming practices help create nitrogen in the soils which lends for healthy regeneration and growth.

PRODUCTION:

Hand-picked at night to retain freshness, fruit is destemmed and pressed into inox where it native ferments on the skins for 15-20 days. At 17°C temperature. After wine is racked to a gentle stabilization and fining. No additions except the SO2 allowable within demeter Biodynamic guidelines.

VINTAGE

2023, Low yields due to frost pressure and weather issues - a warm harvest brought high quality and concentration. (same for red, white, orange)

WINE:

Yellow straw color with golden hints. In the nose the wine shows tropical, ripe apple aromas. Also aromatic reminiscences of the vine shoots. In the mouth it is smooth with balanced and controlled but lively acidity. Aftertaste with citric sensations.



BINARIO

SKIN CONTACT

CERTIFIED ORGANIC, BIODYNAMIC

WINEMAKERS:

SERRANO FAMILY,
RUTH AND ANA DE ANDRES

SOIL:

LIMESTONE, CLAY, SAND

VINIFERA:

GARNACHA BLANCA

YEAR:

2025

VINEYARD:

Since 1998, the Serrano family has dry farmed more than 70 ha of certified organic, certified biodynamic, estate vineyards in Rioja and Navarra. A continental climate heavily influenced by the Mediterranean, these gorgeous plots located between Calahorra and Andosilla, range from 20-40 years old and are cultivated using organic matter, both made from animal manure and pruned grapevine shoots, following all biodynamic principles and incorporating their homemade infusions and composts. These traditional farming practices help create nitrogen in the soils which lends for healthy regeneration and growth.

PRODUCTION:

Hand-picked at night to retain freshness, a majority of the fruit is destemmed into inox where it native ferments on the skins for 7-10 days. One pump-over per day is used to keep the cap fresh, and maintain natural temperature. After 10 days on skins, the wine is racked to stainless where it will naturally finish primary and secondary fermentation. No additions except the SO2 allowable within demeter Biodynamic guidelines.

VINTAGE

2023, Low yields due to frost pressure and weather issues - a warm harvest brought high quality and concentration. (same for red, white, orange)

WINE:

Beautiful golden orange color. The nose is filled with the ripest Apricot steeped in tangerine juice. Sea spray, sultanas, yellow gummy bear explode from the glass - nothing is quiet about these aromatics! The palate is very dry and yet it's like eating roasted pineapple-apricot tart. So much complexity and yet so much fun!



BINARIO

TEMPRANILLO

CERTIFIED ORGANIC, BIODYNAMIC

WINEMAKERS:

SERRANO FAMILY,
RUTH AND ANA DE ANDRES

SOIL:

SANDY TOPSOIL,
CLAY AND LIMESTONE.

VINIFERA:

TEMPRANILLO

YEAR:

2025

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.