



## FINCA LA ESPERILLA 2023

*"The origin of Proelio"*

### THE BEGINNING:

Bodegas Proelio originated from Finca La Esperilla, an iconic vineyard planted in 1974 using the traditional goblet method, where the red grape varieties of Rioja—Tempranillo, Garnacha, Graciano, and Mazuelo—are grown to produce a unique field blend wine. This type of wine is made from grapes of different varieties which are planted together in the same vineyard.

### VINEYARD AREA & ALTITUDE:

Finca La Esperilla is a legendary vineyard planted in goblet-trained vines at the foot of Clavijo Castle at an average altitude of 650 meters above sea level. There have always been vineyards here, so we could say that this is an ancient wine-growing area. True to tradition, the vines are dry-farmed.

### SOILS:

The terrain is a capricious natural environment, mainly consisting of ferrous sandy soils with glacial stones on the surface, with a higher content of silt and calcareous deposits in the case of Tempranillo and Graciano. We find more clay where the Grenache and Mazuelo varieties are located.

### VINTAGE CHARACTERISTICS:

Very dry vintage. There was hardly any rain in winter and spring. Budding began within the usual dates. During the first part of the summer, temperatures were cool, and the second part saw no rain and slightly higher temperatures than usual. This meant that the plant's growth cycle was about a week ahead of schedule and enjoyed exceptional health. The weather during ripening was favourable, with contrasting day and night temperatures, resulting in well-balanced ripeness.

### ELABORATION:

All varieties were manually harvested. The Tempranillo, Mazuelo and Graciano grapes were destemmed, while the Grenache fermented with 100% of its stems. Fermentation was carried out using indigenous yeasts, with periodic punching down and pumping over to delicately wet the cap. Light pressing and subsequent malolactic fermentation in tanks.

### TASTING NOTES:

A medium-bodied wine with an elegant cherry red colour and violet rim. Intense, complex and fresh on the nose, with notes of forest fruits and balsamic hints reminiscent of aromatic wild herbs. There are also hints of slightly ripe red fruit and a hint of gunpowder. Lively and fresh on the palate, with structure and intensity, and a crisp, fruity finish with flinty mineral notes.

*Denomination of Origin:*

**D.O.Ca. Rioja**

### VARIETIES:

55% Tempranillo,  
35% Garnacha  
7% Mazuelo & 3% Graciano.

### AGEING:

12 months in 8,000-litre French oak barrels, followed by a minimum of 6 months' ageing in the bottle.

### ANALYTICS:

ALCOHOL: 13,5% VOL.  
TOTAL ACIDITY: 5,77 g/l In tartaric.  
PH 3,45.

**New release**