



PROELIO VENDIMIA SELECCIONADA 2018 *"Superior terroir assemblage"*

VINEYARD AREA:

We collected goblet-trained Tempranillos over 50 years of age in the municipalities of San Vicente de la Sonsierra, El Villar and Ábalos, Grenache from the municipality of Badarán and Graciano from our Finca la Asperilla at the foot of Clavijo castle.

VINEYARD ALTITUDE:

Tall head-pruned vineyard between 620 and 700 metres of altitude over the sea level.

SOILS:

Calcareous silt of degradative origin from parent rock composed of calcareous sandstone for the Tempranillo soils, ferrous sands with gypsum veins for the Grenache and sand with clay at depth for the Graciano with rocks of colluvial origin on the surface.

VINTAGE CHARACTERISTICS:

Very fresh vintage, budbreak within the usual parameters, the first part of the summer with multiple rains until mid-July, followed by temperatures somewhat lower than usual due to the rain. The second part of the summer was quite hot during the month of August, which resulted in exceptional health. During the ripening period, the weather was favourable, with contrasting day-night temperatures and some light rainfall during the harvest at the beginning of September, making this one of the freshest vintages in recent years.

WINE CHARACTERISTICS:

Cherry red colour with garnet rim, intense aromas of black fruit, blackberries, and blueberries, accompanied by deep aromas of fresh red fruit, along with creamy notes of coffee and a background of vanilla. Intense, well-rounded, and silky on the palate with flavours of black and red fruits of the forest, vanilla, and mineral notes of chalk. In the retronasal, notes of black fruit and vanilla appear, with a very long finish. The texture of the chalky soil can also be appreciated, with a slightly drying mid-palate.

Denomination of origin:
DOC Rioja

VARIETIES:

85% Tempranillo of clones adapted to the Sonsierra, 10% Garnacha from old vines from Alto Najarilla and 5% Graciano from the Clavijo mountains.

AGEING:

18 months in French oak barrels and 2 months in a 4000L oak vats with subsequent aging in the bottle for a minimum of 20 months.

ANALÍTICA:

ALCOHOL: 14,5 % VOL.

TOTAL ACIDITY: 5,3g/l en tartárico.

pH 3,84

JAMES
SUCKLING
.COM

2018
92 points

Peñín

2018
93 points