



DENOMINATION OF ORIGIN:	DOC Rioja
VINEYARD AREA:	The vineyards are located in the SONSIERRA RIOJANA (SAN VICENTE DE LA SONSIERRA) in an altitude of 488 metres.
VINE AGE:	The age of the vineyards are between 50 & 60 years.
SOILS:	Soils on the slopes of calcareous gravels with degradative components and of sedimentary origin, on the surface and with the presence of the bedrock just one meter deep, highly degraded. These types of soils offer us long-aged, fresh, volume and structured wines.
VARIETIES:	100% Tempranillo wine, selection of old clones from the area.
ELABORATION:	Harvest in boxes of 18 kg. which are cooled at 5°C for 12 hours before being processed by sorting table. Made with 40% whole grape selected and crushed in a traditional way. The rest destemmed and crushed. The grapes ferment with the vineyard's own yeasts. The work with the cap of skins is carried out only by punching, without pumps. Malolactic fermentation in a 4000 liter oak vat.
AGEING:	18 months in 2000-liter French oak barrels and subsequent assembly in 4000-liter conical wooden barrel.
ALCOHOL:	14,5%

TASTING

From subsoil to heaven. The uniqueness of small vineyards



Ruby red color with cherry rim.



Intense aromas of wild black fruits, accompanied by deep balsamic aromas and licorice stick, on the entry into the mouth it is intense, round and powerful with flavors of black fruits, prunes, balsamic and spicy.



Retronasal notes of fruit in liquor and licorice appear, with a very long and persistent finish.



HOLDING:

Puerto Rubio "Viñedo Singular of La Rioja".
 San Vicente de la Sonsierra.

