



PROELIO GRAN RESERVA 2012

“Tradition and terroir”

VINEYARD ZONE:

In SAN VICENTE DE LA SONSIERRA; the winery's own vineyards, EL CODO, LA PEÑA, CERRO LAS ESPINILLAS and LA LIENDE.

VINEYARD ALTITUDE:

High, head-pruned vineyards, at altitudes between 580 and 650 metres above sea level.

SOILS:

Poor VERY DEGRADED DEEP LIMOCALCAREOUS soils with ROCKS of sedimentary origin ON THE SURFACE. This type of soil offers us a fresh and full-bodied long ageing wine, with silky tannins reminiscent of chalk.

VINTAGE CHARACTERISTICS:

2012 was a textbook vintage in Rioja: budbreak within expectations, with rain in the first months of the cycle, followed by a very dry, cool summer which led to optimum grape ripeness and a spectacular state of health. This, together with the good weather conditions, makes it one of the best vintages in recent years.

ELABORATION:

Manual harvesting in boxes. Production with 20% of whole grapes selected and crushed in the traditional way. The rest is destemmed and crushed. The grapes are then fermented with their own yeasts from the vineyard. Cap work is carried out only by punching. Malolactic fermentation in 225L French oak barrels, with weekly battonage.

WINE CHARACTERISTICS:

Ruby red colour with a Bigarreau cherry rim. Intense aromas of wild dark fruit, accompanied by deep balsamic and liquorice aromas, together with creamy roasted notes and a vanilla backdrop. Intense, round, and powerful on the palate, with flavours of black fruits, prunes, vanilla, balsamic and spices. The aftertaste offers notes of liqueur fruit and liquorice, with a very long and persistent finish

Denomination of origin:

DOC Rioja

VARIETIES:

100% Tempranillo, a selection of old clones from the area.

AGEING:

24 months in French oak barrels. Coupage in a 4000-litre concrete tank for a further 6 months.

ANALYTICS:

ALCOHOL: 14,5 % VOL.

TOTAL ACIDITY: 5.6g/l in tartaric acidity.

pH 3.81

NEW WINE

LIMITED EDITION

ONLY 300 BOTTLES