

PROELIO

VINOS DE FINCA



PROELIO RESERVA *Vendimia Seleccionada* 2017 "Classic blend"

VINEYARD AREA:

More than 50 years-old head-pruned tempranillos from the villages of Leza, Navaridas, San Asensio y Abalos. Garnachas from Badaran and the Graciano from our estate La Asperilla at the foot of the castle of Clavijo.

VINEYARD ALTITUDE:

Tall head-pruned vineyard between 560 and 700 metres of altitude over the sea level.

SOILS:

Calcareous silt of degrading origin from bedrock composed of calcareous sandstones for the tempranillo. Ferrous sands soils with gypsum veins for the garnacha and colluvial origin clayey sand soils for our Graciano.

VINTAGE CHARACTERISTICS:

A complicated vintage. Budbreak was late and only the high areas were spared the generalized frost. The first part of the summer saw little rain, followed by an absence of rain in the second part, which came with a slightly earlier than usual cycle. During ripening, the climate was favorable with contrasting day-night temperatures, which produced optimum ripeness while production was slightly lower than average but with great health.

WINE CHARACTERISTICS:

Manual harvest, the Tempranillo and Graciano are destemmed and the Garnacha is fermented with stems. Fermentation is carried out by indigenous yeasts in wooden vats where punches are made to delicately wet the hat. Light pressing and subsequent malolactic fermentation in concrete tanks and oak. After malolactic fermentation, the different varieties are assembled and aged together.

Cherry red color with cherry rim. Intense aromas of black fruit, blackberries and blueberries, with deep notes of fresh red fruit, along with creamy touches of coffee and a background of vanilla. On the palate it is intense, round and silky with flavors of black and red forest fruits, vanilla and mineral chalky notes. A very long finish in which notes of black fruit and vanilla appear, where the texture of the calcareous soil can also be seen, which dries our mouth a little in the mid-palate.

Denomination of origin:
DOC Rioja

VARIETIES:

85% Tempranillo of clones adapted to the Sonsierra, 10% Garnacha from old vines from Alto Najerilla 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: 5,5g/l en tartárico.
pH 3,84

Tim Atkin™ 2017
93 points

JAMES SUCKLING .COM 2017
92 points

Peñín 2017
93 points

Robert Parker
WINE ADVOCATE

Decanter