



PROÆLIO GRAN RESERVA 2015

"Tradition and terroir"

VINEYARD ZONE:

In San Vicente de la Sonsierra; own vineyards, El Codo, La Peña, Cerro Las Espinillas

VINEYARD ALTITUDE:

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

SOILS:

Poor very degraded deep calcareous silt 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:

The 2015 vintage gave us great quality grapes in Rioja, budding as usual with rain in the first months of the cycle, followed by a very dry and hot summer that offered us healthy grapes, along with good weather conditions, that gave us, as a result, slow ripeness, ideal for wines for aging.

WINE CHARACTERISTICS:

Manual harvesting in boxes. Production with 20% of whole grapes selected and crushed in the traditional way. The rest is destemmed and crushed. Grapes are then fermented with their own yeasts from the vineyard. Cap of skins is punch down to have a better straction. Malolactic fermentation happens in 225L French oak barrels, with weekly battonage.

TASTING NOTES

Ruby red color with a cherry rim. In the nose it shows aromas of wild black fruits, followed by deep balsamic hints as well as liquorice. It has a creamy roasted notes and a vanilla background. On the palate it is intense, round and powerful with flavors of black fruits, prunes, vanilla, balsamic and spices. The after taste notes shows notes of fruit, liquor and liquorice. Great long and deep finish.

Denomination of origin:
DOCa Rioja

VARIETIES:

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

AGEING:

24 months in French oak barrels. Coupage in a 4.000 litres concrete tank for another 6 months.

ANALYTICS:

ALCOHOL: 14,5 % VOL.

TOTAL ACIDITY: 5.2g/l in tartaric acidity.
PH 3.87.