

PROELIO

VINOS DE FINCA



PROELIO CRIANZA 2019

“Terroirs on height”

VINEYARD AREA:

Head-pruned tempranillos from our estate La Asperilla in Calvijo, together with tempranillos from Abalos y San Vicente in the Sonsierra and the garnachas from Cardenas in Alto Najerilla.

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 soils in La Sonsierra. Colluvial origin clayey sand soils with a lot of limestone from accumulation by washing for the Tempranillo in Clavijo. Ferrous sands soils with a clay bottom for the Garnacha from Alto Najerilla.

VINTAGE CHARACTERISTICS:

The 2019 vintage is one that will surely go down in history, a cold winter with snow and rain that accumulated good water reserves in the soil, sprouting as usual, cool spring with moderate rain during the first months of the cycle, continued for a A very dry and cool summer that offered us a very slow ripening cycle, and a fantastic state of health, this makes it one of the best vintages in recent years.

WINE CHARACTERISTICS:

Cherry red color with a garnet rim, intense aromas of black fruit, blackberries and blueberries, accompanied by deep aromas of fresh red fruit, together with creamy notes of green coffee and a background of vanilla and spices. On the palate it is intense, round. and silky with flavors of ripe red berries of the forest, vanilla and mineral notes of chalk and silky silica sandstone, in the retronasal notes of very ripe red berries appear, with a very long finish, the texture of the calcareous soil is also appreciated and the sand that gives us freshness and persistence in the mouth.

Denomination of origin:
DOC Rioja

VARIETIES:

85% Tempranillo, 15% Garnacha from old vines in Alto Najerilla.

AGEING:

12 months in French, American and Eastern oak barrels with a minimum of 15 months in the bottle.

ANALYTICS:

ALCOHOL: 14,5% VOL.

TOTAL ACIDITY: 5,4 g/l in tartaric. pH 3,62.

Tim Atkin™ 2019
91 points

JAMES SUCKLING .COM 2019
Scores still pending.

Peñín 2019
92 points