



PUERTO RUBIO 2019

"The essence of tempranillo"

VINEYARD AREA:

Tempranillo from our estate Puerto Rubio, "Viñedo Singular de la Rioja", located in the village of San Vicente in the Sonsierra Riojana.

VINEYARD ALTITUDE:

The age of the vineyards is about 60 years, they have a surface area of 1.63 hectares and are located at an altitude of 495 meters.

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.

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 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:

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.

TASTING NOTES:

Ruby red color with a cherry rim, intense aromas of wild black fruits, accompanied by spices and balsamic aromas, with a noble reduction reminiscent of chalk or wet calcareous soils; In the mouth it is intense, round and powerful with flavors of black fruits, prunes, balsamic and spices. In the retronasal notes of fruit in liquor and licorice appear, with a very long and persistent finish.

Denominación de origen:

DOC Rioja Viñedo Singular

VARIETIES:

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

AGEING:

18 months in 2000-liter French oak barrels and subsequent assembly in 4000-liter conical wooden barrel.

ANALYTICS:

ALCOHOL: 14,5% VOL.

TOTAL ACIDITY: 5,6 g/l in tartaric.

pH 3,58.

Tim AtkinTM

2019

93 points

**JAMES
SUCKLING
.COM**

2019

94 points

Peñín

2019

95 points