



PROELIO LA CUVÉE 2023

“A Rosé for the ages”

VINEYARD AREA:

This wine comes from Finca La Esperilla, our goblet-trained vineyard planted in 1974, located at the foot of Clavijo Castle. It is a legendary vineyard; vines have always grown here, making it an ancient vineyard site.

VINEYARD AGE & ALTITUDE:

Vineyards tended in goblet-trained vines over 50 years old, at an average altitude of 650 meters above sea level.

SOILS:

Mother Nature has treated us to a capricious terroir. It consists mainly of iron-rich sandy soils mixed with glacial stones on the surface, with a higher silt content and calcareous deposits for Tempranillo, and a higher clay content for Grenache and Mazuelo.

VINTAGE CHARACTERISTICS:

A very dry vintage. There was hardly any rain during the winter and spring. Budbreak occurred within the usual timeframe. The early part of the summer was characterized by cool temperatures and a lack of rain. In the second half, temperatures were somewhat higher than usual, which meant that the plant's growing cycle was brought forward by about a week and, ultimately, grape health was excellent. Ripening conditions were favourable, with a significant day-night temperature difference, which resulted in perfectly balanced ripeness.

ELABORATION:

Manual harvesting of all grape varieties, carried out jointly and without destemming. Traditional pressing in a vertical press, yielding only 50% must, in keeping with what is known as the *Cuvéé*.

Fermentation is carried out using indigenous yeasts in used French oak barrels, with the *battonage* technique applied periodically throughout fermentation and ageing.

TASTING NOTES:

Elegant salmon-pink in colour with bluish hues. Intensely complex and fresh on the nose, with notes of tart wild berries, strawberry and raspberry, accompanied by aromas of aromatic scrubland herbs such as lavender and a hint of spice from its time in oak, where vanilla predominates. Smooth and fresh on the palate, yet well-structured, with a crisp, fruity finish and a long aftertaste of riper, fleshier fruit.

Denomination of Origin:

D.O.Ca. Rioja

VARIETIES:

50% Tempranillo, 30% Grenache and 20% Mazuelo

AGEING:

Aged for 18 months in French oak barrels during its fourth year, followed by a minimum of 6 months' further ageing in the bottle.

ANALYTICS:

ALCOHOL: 13.5% VOL.

TOTAL ACIDITY: 6.87 g/l in tartaric.
PH 3.33.

New release