



## 2017 Rioja Tempranillo

<b>Vineyards:</b>	Rioja Alavesa
<b>Soil:</b>	Sandy / Chalky Clay
<b>Elevation:</b>	600m
<b>Age:</b>	30 years
<b>Grape Variety:</b>	95% Tempranillo, 5% Garnacha
<b>Winemaker:</b>	Javier Murua
<b>Closure:</b>	Screwcap
<b>Alcohol:</b>	13.5%

# Caló

**Rioja Alavesa:** Rioja Alavesa, in the foothills of the Cantabrian Mountains, is the finest sub-region of Rioja. A patchwork of small vineyards are planted in very poor, sandy soils on the lower slopes. Very low yields, along with cooler night temperatures, create wines with intensity matched by elegance and defined structures.

**Winemaking:** Totally de-stemmed before a long, cool fermentation with daily pump-overs to achieve optimum fruit and colour. Sulphur additions were minimal to allow for maximum fruit expression. The wine was aged primarily in stainless steel with 10% being matured in one year old 400 litre French oak.

**Vintage 2017:** This was a challenging growing year for much of Europe as indeed it was for the North of Spain. The region experiences typically cooler nights and sunny days with the heat not impacting to the same level as elsewhere in Europe and particularly to the south. Bunches were reduced due to early frost and summer warmth. These smaller bunches of fully ripe flavours and slightly higher than expected natural acidity has ensured some excellent wines will come from 2017.

**Tasting Note:** The nose is expressive and fruit-driven with ripe berry aromas, exotic spice and darker briary notes. The palate is fresh and spicy with seductive red berry and varietal cherry cola flavours wrapped in fine tannins before a long and bright finish. This wine will be best drinking from 2017 and over the next few years.