



PUERTO RUBIO 2018 *"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 Sónsierra Rioja.

VINEYARD ALTITUDE:

Tall head-pruned vineyard between 50 & 60 years-old in an altitude of 488 metres over the sea level.

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:

Very cool vintage, budding within the usual parameters. The first part of the summer with multiple rains until mid-July, followed by temperatures somewhat lower than usual due to the rain. In the second part it was quite hot during the month of August which implied exceptional health. During maturation, we had favorable weather with contrasting day-to-night temperatures accompanied by some light rains during the harvest at the beginning of September, which means that we were facing one of the coolest 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.

Ruby red color with cherry rim. Intense aromas of wild black fruits, accompanied by deep balsamic aromas and licorice stick, on the entry into the mouth it is intense, round and powerful with flavors of black fruits, prunes, balsamic and spicy. Retronasal notes of fruit in liquor and liquorice appear, with a very long and persistent finish.

Denomination of origin:

**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: 5,4 g/l in tartaric.
pH 3,68.

Tim Atkin™ 2018
95 points

**JAMES
SUCKLING
.COM** 2018
95 points

Peñín 2018
95 points

Roberto Pérez
2018
92 points

Decanter