



## 2018 Palacio del Burgo, Tinto

*Spain – La Rioja - Rioja*

### About Burgo Viejo

Six families of farmers founded Bodegas Burgo Viejo in 1987 (with the next generation coming on-board, it is now sixteen families working together). Burgo Viejo's main asset has always been their exquisite winemaking process, using grapes collected from its own vineyards, going back to the times when they were just a wine cellar selling in bulk (they started as a cooperative in the 1950's).

The 15 to 25-year-old vineyards are located in the Rihuelo area between the town of Alfaro and the slopes of Monte Yerga, on the banks of the fertile Ebro Valley. Burgo Viejo's oldest vines are on Monte Yerga. This area offers a huge diversity of soils and microclimates where the grape varieties grow to become Burgo Viejo wines. Most of the vines are over 15 years old; some Garnacha are over 90 years old and some young organic Graciano have been planted. Annual production is 155,500 9-liter cases.

### About the Wine

This Tempranillo from Alfaro vineyards shows a deep cherry red color with violet tones. Intense fruity nose of blackberry and liquorish over sweet mocha aromas. Vibrant with smooth tannins; long-lasting, powerful and smooth. An incredible Rioja value.

### Ratings

**90pts James Suckling**

Vintage	2018
Appellation	Rioja
Varietals	100% Tempranillo
Soil Type	Limestone/clay
Vinification	Work in the vineyard is focused on achieving maximum tannic ripeness, while keeping alcohol levels under control. Harvest is by hand in some vineyards, mechanized in others. Grapes are destemmed and gently crushed. Temperature controlled (22-25°C) fermentation in stainless steel vats. Minimal maceration with the skins to preserve the fruit and insure easy drinking wines. Malolactic fermentation in concrete vats. 35% of the final blend has been aged in used 225-liter American oak barrels (3,4, & 5 years), the remainder aged a minimum of 6 months in contact with it's fine lees in concrete tanks.
Pairings	Enjoy with grilled steak or burgers, Spanish tapas and aged cheeses.
UPC	7 84585 01505 4
Size	12/750ml

