

Proelio Finca La Esperilla Rioja Tinto

Bodegas Proelio

Spain - Rioja - Rioja

THE BEGINNING: Bodegas Proelio originated from Finca La Esperilla, an iconic vineyard planted in 1974 using the traditional goblet method, where the red grape varieties of Rioja— Tempranillo, Garnacha, Graciano, and Mazuelo—are grown to produce a unique field blend wine. This type of wine is made from grapes of different varieties which are planted together in the same vineyard.

VINEYARD AREA & ALTITUDE: Finca La Esperilla is a legendary vineyard planted in goblet-trained vines at the foot of Clavijo Castle at an average altitude of 650 meters above sea level.. There have always been vineyards here, so we could say that this is an ancient wine-growing area. True to tradition, the vines are dry-farmed.

A medium-bodied wine with an elegant cherry red colour and violet rim. Intense, complex and fresh on the nose, with notes of forest fruits and balsamic hints reminiscent of aromatic wild herbs. There are also hints of slightly ripe red fruit and a hint of gunpowder. Lively and fresh on the palate, with structure and intensity, and a crisp, fruity finish with flinty mineral notes.

RS: 2 g/L

TA: 6.4 g/l

Specifications

Appellation	Rioja
Wine Type	Red
Varietals	55% Tempranillo, 35% Garnacha, 7% Mazuelo and 3% Graciano
Age of Vines	52 years old (Planted in 1974)
Agricultural Practices	Sustainable
Soil type	red sand with clay
Vinification	No irrigation. Harvest by hand. 100% destemmed. Fermentation in foudre, no ML fermentation, lees stirring for 3 months then an additional 12 months ageing on lees in foudre 500 liters french oak. Finning with bentonite and cartridge filtration. > Aged for an extra 3 years in bottle.
Production	1,000 (9-liter cases)
Pairings	grilled chicken, duck breast, charcuterie and cured meats, grilled pork, chicken, tuna, roasted lamb, traditional tapas y pinchos, semi aged chesses, mediterranean dishes.

