

Proelio Rioja Tempranillo Garnacha

Bodegas Proelio

Spain - Rioja - Rioja

VINEYARD AREA: Head-pruned tempranillos from our estate La Asperilla in Calvijo, together with tempranillos from Abalos y San Vicente in the Sonsierra and the garnachas from Cardenas in Alto Najarilla.

VINEYARD ALTITUDE: Tall head-pruned vineyard between 560 and 700 metres of altitude over the sea level.

Cherry red color with a garnet rim, intense aromas of black fruit, blackberries and blueberries, accompanied by deep aromas of fresh red fruit, together with creamy notes of green coffee and a background of vanilla and spices. On the palate it is intense, round and silky with flavors of ripe red berries of the forest, vanilla and mineral notes of chalk and silky silica sandstone. In retronasal notes of very ripe red berries appear with a very long finish. The texture of the calcareous soil is also appreciated and the sand that gives the wine freshness and persistence in the mouth.

TA: 5.5g/L

pH: 3.57

Specifications

Appellation	Rioja
Varietals	85% Tempranillo and 15% Garnacha
Agricultural Practices	Sustainable
Soil type	Calcareous silt composed of calcareous sandstones + clayey sand soils + Ferrous sands soils with a clay bottom.
Vinification	Manual harvest, the Tempranillo is destemmed and the Garnacha is fermented with stems. The fermentation is carried out by indigenous yeasts where periodic punching and pumping over are carried out to delicately wet the hat. Light pressing and subsequent malolactic fermentation. After, the two varieties are assembled and aged together. /> The wine is then aged in Oak barrels for 12 months (mix of French, American and Eastern oak), plus an extra 15 months in the bottle.
Pairings	Proelio Rioja Tempranillo Garnacha



Codes, Weights and Measures

UPC	7 84585 03621 9
Units/Case	6
Unit Size	1500 mL
Container	bottle
SCC	1 07 84585 03521 9
SRP	\$ 49.50 USD 1500mL Bottle