

Rubus Proprietary Reserve Red Spain

Rubus Project

Spain - Aragon - Calatayud

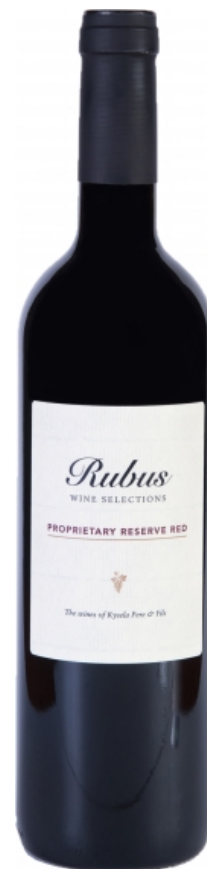
The grapes for Rubus Proprietary Reserve Red are sourced from a mountainous area called Sistemat Ibérico, characterized by its high altitude and loose, stony, nutrient-poor soil. 80% of the vineyards are located at an altitude higher than 800 meters above sea level, planted in goblet (bush vine), with 60% of vines over 50 years old. There is a blend of soil types:

- Gravel, composed of pebbles and boulders coming from alluvium, with good drainage
- Red slate, dry with low fertility
- Darker gray slate, retaining the heat during the day and cooling at night
- Marl composed of limestone and clay, deep soils
- Areas with clay, sandy and limestone soils.

In this blend of 90% Garnacha and 10% Syrah, 70% of the Grenache used is Garnacha Tinta from 35-year-old vines. The remaining Grenache is a mix of Garnacha Peluda (Lledoner Pelut), Garnacha Tintorera and some loose Garnacha Blanca vines. The Syrah, which is mostly planted in trellis with irrigation, contributes color and aromas to the blend.

The resulting blend produces a flavorful wine, rich in blackberry and plum fruits, with aromas of subtle spices, berry and fruitcake.

Rubus shows a bright purple color and offers aromas of ripe fruit and red berries along with toasty notes that enhance the candied fruits. After aeration mocha, coffee and cocoa aromas stand out. Polished, light but elegant tannins and moderate acidity make the wine interesting with a long lasting finish.



Specifications

Appellation	Calatayud
Wine Type	Red
Varietals	90% Garnacha and 10% Syrah
Age of Vines	60% over 50 years old
Certifications	
Soil type	blend of loose, stony, nutrient-poor soils
Vinification	Vinification of Grenache & Syrah is carried out separately, using different strains of Saccharomyces as well as non-Saccharomyces yeasts. Once alcoholic fermentation is finished, the first blend occurs, followed by malolactic fermentation and then a final blend. Part of the blend is aged briefly in French oak.
Pairings	Grilled meats, lamb, duck or barbecue pork.

Codes, Weights and Measures

UPC	7 84585 02234 2
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02234 9
Case Weight	36
Cases/Pallet	70
Layers/Pallet	14
ABV	14.50%
SRP	\$ 12.99 USD 750mL Bottle

Reviews and News

2016 Rubus Proprietary Red Reserve - 88 PTS - JD