



2016 RUBUS PROPRIETARY RESERVE RED

Spain - Calatayud

ABOUT THE RUBUS PROJECT

The Rubus Project was created by specialty importer Fran Kysel as a way to source & sell incredible wines at value prices. All wines in this international project are hand-selected by Fran Kysel. Rubus wines are fruit driven, true-to-type values that over deliver - true representation of quality for the consumer at an excellent price.

ABOUT THE WINE

The grapes for Rubus Proprietary Reserve Red are sourced from a mountainous area called Sistemal 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.

Vintage	2016
Appellation	Calatayud
Varietal(s)	90% Garnacha and 10% Syrah
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.
Size	12/750ml
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